



This is a digital copy of a book that was preserved for generations on library shelves before it was carefully scanned by Google as part of a project to make the world's books discoverable online.

It has survived long enough for the copyright to expire and the book to enter the public domain. A public domain book is one that was never subject to copyright or whose legal copyright term has expired. Whether a book is in the public domain may vary country to country. Public domain books are our gateways to the past, representing a wealth of history, culture and knowledge that's often difficult to discover.

Marks, notations and other marginalia present in the original volume will appear in this file - a reminder of this book's long journey from the publisher to a library and finally to you.

### Usage guidelines

Google is proud to partner with libraries to digitize public domain materials and make them widely accessible. Public domain books belong to the public and we are merely their custodians. Nevertheless, this work is expensive, so in order to keep providing this resource, we have taken steps to prevent abuse by commercial parties, including placing technical restrictions on automated querying.

We also ask that you:

- + *Make non-commercial use of the files* We designed Google Book Search for use by individuals, and we request that you use these files for personal, non-commercial purposes.
- + *Refrain from automated querying* Do not send automated queries of any sort to Google's system: If you are conducting research on machine translation, optical character recognition or other areas where access to a large amount of text is helpful, please contact us. We encourage the use of public domain materials for these purposes and may be able to help.
- + *Maintain attribution* The Google "watermark" you see on each file is essential for informing people about this project and helping them find additional materials through Google Book Search. Please do not remove it.
- + *Keep it legal* Whatever your use, remember that you are responsible for ensuring that what you are doing is legal. Do not assume that just because we believe a book is in the public domain for users in the United States, that the work is also in the public domain for users in other countries. Whether a book is still in copyright varies from country to country, and we can't offer guidance on whether any specific use of any specific book is allowed. Please do not assume that a book's appearance in Google Book Search means it can be used in any manner anywhere in the world. Copyright infringement liability can be quite severe.

### About Google Book Search

Google's mission is to organize the world's information and to make it universally accessible and useful. Google Book Search helps readers discover the world's books while helping authors and publishers reach new audiences. You can search through the full text of this book on the web at <http://books.google.com/>

SCHLESINGER LIBRARY



RS LZNY \$

# Sorosis Receipt Book...

Published by the Ladies  
of the Unitarian Society...

641.6195  
M225u

The Arthur and Elizabeth  
**SCHLESINGER LIBRARY**  
on the History of Women  
in America

RADCLIFFE COLLEGE



Gift of Sophie Coe

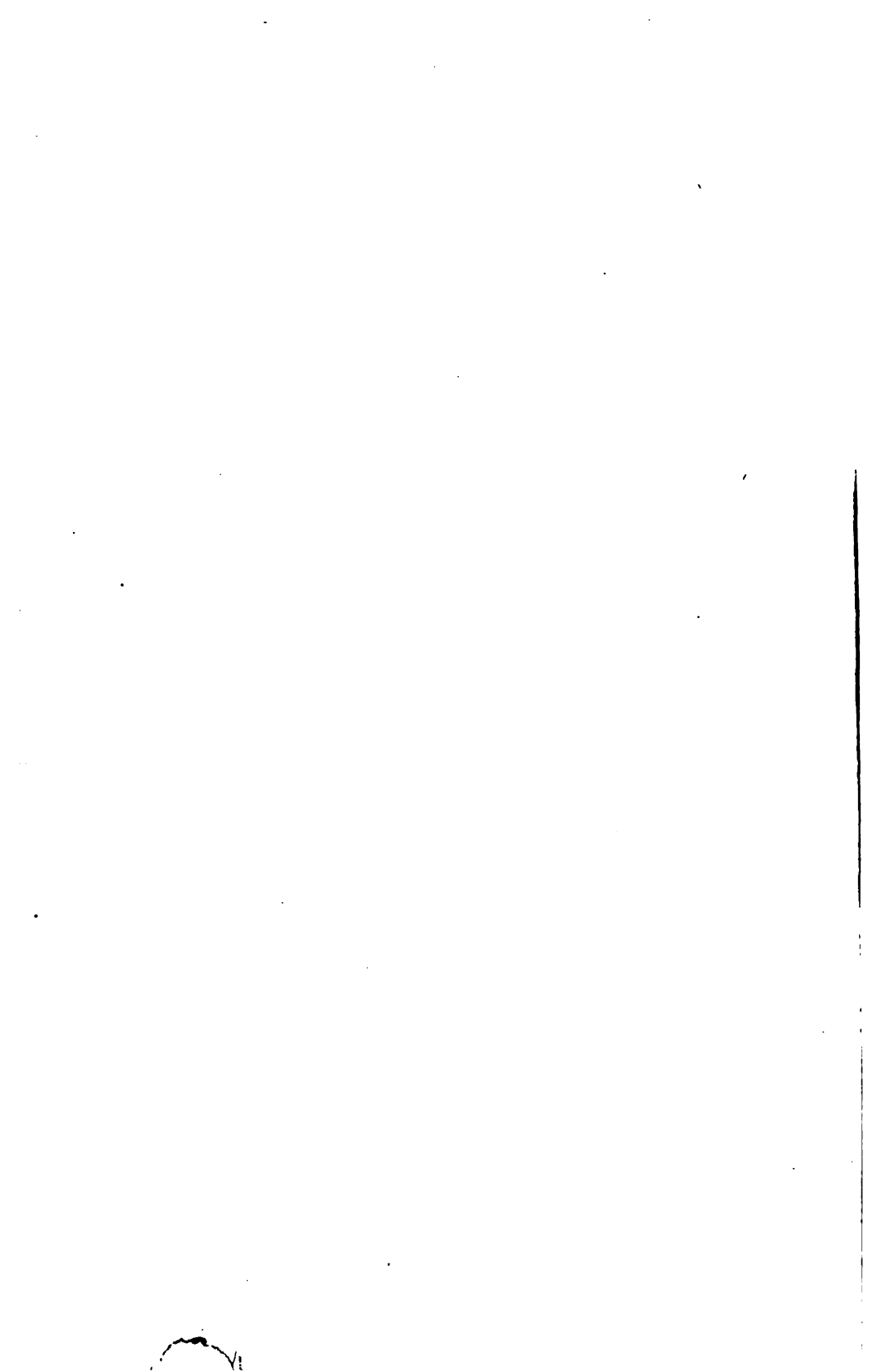
4143

\$25-

---

Gift to  
Wetlands Historical Society  
By  
Julian Strano  
Alling, Maine

July, 1969



A COLLECTION

... OF ...

# DELECTABLE RECIPES

Tried and  
True.

CONTRIBUTED BY

The Ladies of the Unitarian Church,

WATERVILLE, MAINE.

... 1898 ...

---

Printed at  
The Waterville Mail Office.

641.6195  
M225u



We may live without poetry, music or art ;  
We may live without conscience, and live without heart ;  
We may live without friends, we may live without books,  
But the civilized man cannot live without cooks.  
He may live without books—what is knowledge but grieving ?  
He may live without hope—what is hope but deceiving ?  
He may live without love—what is passion but pining ?  
But where is the man that can live without dining ?

OWEN MEREDITH.



89-6220  
904 of Sophie

## A PREFACE.

---

A word of grateful acknowledgment is due the many friends who have aided in this work. Also, we are indebted to the following donors: Mayor Abbott, Dr. Merton Bessey, Hon. S. S. Brown, Mr. Abner H. Littlefield, Mr. C. J. Clukey.

MRS. F. W. HASKELL,  
MRS. F. A. LOVEJOY,  
MRS. F. REDINGTON,  
MRS. GEO. CANNON.

*Committee.*

Waterville, Maine, Nov. 13, 1898.



# REDINGTON & CO.,

DEALERS IN ...



**Furniture,  
Carpets,  
Crocery,  
Mirrors,  
Mattresses,  
Feathers, &c.**

Carpets sewed while you wait.

It takes about one hour to sew a large Carpet.

We re-upholster old Furniture  
and re-polish Frames.

**Silver Street, Waterville, Maine.**



## SOUPS.

"Coming sir!" ah, welcome sound to hungry appetites!  
How a prophetic strain breathes in the air;  
For soup is but the first of those delights  
Which go to make the "coming" Bill of Fare.

---

### LOBSTER SOUP.

Meat of a small lobster chopped fine, one cracker rolled fine, butter size of an egg, salt and pepper to taste. Mix all in the same pan and add gradually a pint of boiling milk, stirring all the while. Boil up once and serve.

MRS. CHAS. PULSIFER.

### "LEFT OVER" SOUP.

One pint cold baked beans. Cover with water, heat, and then mash through a sieve. One pint of stewed tomatoes, also heated and strained and added to the beans; one tablespoonful melted butter, to which add a little flour with which to thicken the soup; one tablespoonful sugar; seasoning. Put all together; boil up once; add one piece of French paste, and serve with toasted bread dice.

MRS. EDWARD WARE.

### BEEF SOUP (BROWN.)

Three pounds beef, three onions, three quarts of water. Put beef and water to boil one hour; slice the onions and fry them in butter to a light brown; put into the soup with a teaspoonful of cloves, one-half teaspoonful pepper, same of salt, a head of celery; cut up one-half teaspoonful powdered savory and a teaspoonful of Worcestershire sauce. Stew until the beef is boiled to pieces. Strain the soup and return to the fire, and just before taking it off, add a small glass of sherry. C.

---

**BLACK BEAN SOUP.**

Two cups black beans, six cups cold water, one onion, two sprays parsley, four or five cloves, one teaspoonful mixed thyme and sweet marjoram, one quart corn-beef liquor. Soak beans in the cold water all night; in the morning put with them the onion, cloves, and herbs; simmer gently until beans are soft; rub them through a colander, return to the fire and add the corn-beef liquor; boil for an hour. Pour on two hard boiled eggs, quartered, and lay a few thin slices of lemon in the tureen.

MRS. GEO. H. WARE.

**DRIED SPLIT-PEA SOUP.**

One quart split peas soaked over night, one gallon water, one pound salt pork, cut into bits an inch square, one-half pound of beef. Boil slowly two hours until the quantity does not exceed two two quarts; pour into a colander and press through it; return the soup to the kettle, adding a head of celery chopped, a little parsley. Have ready three or four slices of stale bread, which have been fried in butter until they are brown, cut into small even pieces, and scatter them upon the surface of the soup after it is in the tureen.

C.

**BOUILLON.**

Four pounds of beef, from the middle of the round, two pounds bone, two quarts cold water, one tablespoonful salt, one-half teaspoon pepper, four cloves. Cut the meat and bones in small pieces, and water and heat slowly, add the seasoning and simmer five hours; boil down to three pints. Strain, let cool, and remove the fat and season with salt and pepper. If you like, add carrot, onion, celery and turnip.

H.

**MIXED VEGETABLE SOUP.**

One quart soup stock, one quart water, one cup chopped onion, carrot and celery, one-half cup chopped turnip, parsnips, and cabbage, one cup strained tomatoes, one tablespoonful chopped parsley, one teaspoonful salt, one saltspoonful pepper.

H.



## FISH.

I fished all day and caught a cold;  
And just at night I had a bite—  
(Cold ham and such.)  
'Twas not for naught I fishing went,  
I hooked at least an appetite.

---

### CODFISH BALLS.

Two bowls of mashed potatoes, and one bowl of codfish picked very fine. Mix together in chopping tray and add one egg, a little pepper, two teaspoonfuls melted butter, and a little cream or milk. Make into small round balls, roll them in flour, and fry in lard like doughnuts.

MRS. I. H. LOW.

### CLAMS A LA TOBASCO.

Remove the soft part from two dozen small clams and chop the rest fine, after washing thoroughly. Simmer for fifteen minutes in the liquor and water enough to cover. Add two tablespoonfuls of butter, the same amount of flour, cream together; two tablespoonfuls of lemon juice, a few drops of 'Tobasco sauce and salt to taste. Beat the yolks of two eggs, heat with other mixture and serve at once on toasted crackers.

MRS. A. L. SMITH.

### PANNED OYSTERS.

Beard two dozen oysters; put the beards and liquor over the fire, and let simmer a few minutes. Butter a dozen sippets of toast on one side; lay them, buttered side downward, in a baking dish, with the oysters on top of them. Strain the oyster liquor, and add to it two tablespoonfuls of butter; season to taste with salt and paprica, and pour over the oysters. Bake in a hot oven until the oysters look plump. Serve at once with slices of lemon.

MRS. N. S. EMERY.

---

## **BUY YOUR FISH**

... FROM ...

# **G. E. Barrows & Co.**

WE CARRY THE LARGEST LINE OF  
**FRESH, SALT AND SMOKED FISH**  
IN THE CITY.

A FANCY LINE OF ...

GROCERIES, BUTTER, EGGS, CHEESE,  
COUNTRY PRODUCE, ETC.

TELEPHONE 43-2.

WATERVILLE, ME.

---

## **L. T. BOOTHBY & SON, Insurance = Agency.**

**FIRE, ACCIDENT,  
PLATE GLASS,  
LIABILITY AND  
TORNADO INSURANCE,**

● ————— AT LOWEST RATES.

**Prompt and Satisfactory Settlement of Losses.  
Railroad Tickets West and South.**

**ROGERS' BLOCK, MAIN STREET, WATERVILLE, ME.**

## ESCALLOPED OYSTERS.

One pint of oysters, two ounces of butter, one cup of milk, one egg, eight butter crackers. Roll two of the crackers, sprinkle a buttered dish with the cracker crumbs; then put a layer of oysters, half of the butter, cut in pieces; add a little pepper and salt and then a layer of split crackers; then a layer of crumbs, oysters, butter, and seasoning, with a layer of split crackers on top. Add the beaten egg to the milk and pour over; cover and bake forty minutes; when nearly done remove the cover and brown.

MRS. CHAS. B. DAVIS.

## ESCALLOPED LOBSTER.

One cup finely chopped lobster, two cups powdered crackers, one-half cup of butter, salt and cayenne pepper, milk to make soft. Put in scallop shells and bake a few minutes a golden brown. Serve in the shells with parsley.

MRS. H. R. BUTTERFIELD.

## CREAMED OYSTERS.

One pint solid oysters, one pint cream, one cup bread crumbs, one cup celery, chopped fine. Add a little onion, chopped very fine, salt and pepper to taste.

MRS. A. L. SMITH.

## OYSTER PATTIES.

One pint of flour, one measure each of acid and soda (or two heaping teaspoonfuls acid and one moderately heaping teaspoonful soda) of Horsford's Bread Preparation, and half a teaspoonful of salt; sift all together. Wash the salt from half a pound of good butter in ice water, work half the butter by degrees into the prepared flour, and mix with a little more than a gill of ice water or enough to make a stiff dough; roll out the paste and strew over it a part of the remaining butter divided into little pieces and dredged with flour; roll up the dough like a jelly roll, and roll it out again with the rolling pin; repeat this latter process once more, and when rolled out thin add the remaining butter. The paste being ready, now roll it out half an inch in thickness; cut it into rounds with a cake cutter two inches in diameter; press a small cutter an inch in diameter, on each round, one-fourth of an inch deep. Place them on a buttered tin or

paper, and bake a delicious brown; when done, remove the centre circle carefully, and set it aside to be used as a cover; remove the soft insides without breaking the walls of the shell.

Prepare the oysters as follows: Put into a sauce pan an ounce of butter; as it melts whisk it to a cream, add a teaspoonful of flour, a saltspoonful of salt, a dash of pepper, half a pint of warm milk, and a gill of the liquid from the oysters; stir until smooth and thick. Scald two dozen oysters in a little hot water, drain quickly and add them to the sauce; finally add the juice of half a lemon, fill the shells, place the small circle or cover on top.

The remains of cold boiled or roasted poultry, meats, fish, lobsters, and in fact all kinds of shell fish are very nice served in this manner.

FRANCES O. RUSSELL.

#### SALMON CROQUETTES.

One can of salmon heated in water and the oil turned off. One cup milk, heated and thickened with one tablespoonful of flour. Add butter the size of a walnut, and one egg. Salt and pepper to taste. Add salmon the last thing. Roll in bread crumbs, dip in egg and roll again. Fry in a basket in hot fat.

MRS. C. F. KEITH.

#### BONELESS SHAD.

Cut a shad in four-inch pieces and put in a baking dish in layers with pepper and salt between. Fill the dish with vinegar and cover closely with a plate. Bake seven hours or till vinegar has evaporated.

MRS. C. F. KEITH.

#### SALMON STEAK.

Take one dozen trout, weighing from one-half to one pound. After they are dressed let them stand in warm water two hours, then remove the head and tail with a sharp pointed knife. Remove the fins, working the knife on each side, so as to remove all the fin bones. Then split open on the back, lengthwise, and the flesh can then be taken from the back-bone and ribs. Take one dozen crackers; put in the oven to dry, but not brown; roll fine. Beat one-half dozen eggs. Dip steak in the eggs, then roll in the cracker meal and fry in pork fat. Never use lard.

MRS. CARRIE REDINGTON.



# MEATS.



“ 'Tis meet that friends who meet to eat,  
Should eat their meat on meeting.”

---

## MEATS AND THEIR ACCOMPANIMENTS.

With Roast Beef.—Tomato sauce, grated horseradish, mustard, cranberry sauce, pickles.

With Roast Pork.—Apple sauce and cranberry sauce.

With Roast Veal.—Tomato sauce, mushroom sauce, onion sauce, cranberry sauce. Horseradish and lemons are good.

With Mutton.—Currant jelly, caper sauce.

With Boiled Mutton.—Onion sauce and caper sauce.

Boiled Fowls.—Bread sauce, onion sauce, lemon sauce, cream sauce, cranberry sauce, jellies.

With Roast Lamb.—Mint sauce.

With Roast Turkey.—Cranberry sauce, currant jelly.

With Boiled Turkey.—Oyster sauce.

With Venison or Wild Ducks.—Cranberry sauce, or currant jelly.

With Roast Goose.—Apple sauce, cranberry sauce, grape or currant jelly.

With Fresh Mackerel.—Stewed gooseberries.

With Boiled Bluefish.—White cream sauce, or lemon sauce.

With Boiled Shad.—Mushroom sauce, parsley sauce, or egg sauce.

With Fresh Salmon.—Green peas, cream sauce.

---

## MEAT LOAF.

Chop fine one and one-half pounds each of beef and fresh pork, and an onion. Season with salt, pepper and sage. Soak



half a loaf of flour bread in water until soft; press out the water and add with five eggs to the meat. Bake in a loaf three hours, basting often.

MRS. C. KNAUFF.

#### VEAL LOAF.

Boil three pounds of veal until tender; chop very fine, and add two eggs, six pounded crackers, one tablespoonful salt, one teaspoonful pepper, and a little sage. Add one teacupful of meat liquor. Bake in a loaf one hour. To be eaten cold.

MRS. S. A. THAYER.

#### STUFFED BEEFSTEAK.

Prepare dressing as for a chicken. Take a thick piece of steak, trim off all the fat, then spread the dressing on, roll up and tie. Put in a pan with a little water, salt and pepper. Bake about one hour, basting occasionally.

MRS. PHILBROOK.

#### BRINE FOR BEEF TONGUES.

Two and one-fourth pounds coarse salt, two gallons cold water, one ounce saltpetre, one-third quart molasses. Boil and skim. When *perfectly cold* pour over beef or tongues.

MRS. AUSTIN THOMAS.

#### HAM BALLS.

Take one pound of boiled ham and chop very fine. Boil eight eggs hard, remove the yolks and mash fine. Mix with the chopped ham and wet with enough cream to form into balls. Place each ham ball upon a white lettuce leaf, garnish with rings cut from the whites of the eggs and serve with mayonnaise.

MRS. CHAS. KEITH.

#### CHICKEN OR VEAL CROQUETTES.

Half a pound of chicken or veal chopped very fine, seasoned with half a teaspoonful of salt, half a teaspoonful celery salt, a pinch of cayenne pepper, one saltspoonful white pepper. Mix with a pint of very thick cream sauce using only enough to make it soft enough to be handled. Spread on shallow plate to cool, then shape into rolls. Roll in fine bread crumbs, dip in beaten

egg, then in crumbs again and fry one minute in *smoking hot fat*. Drain on brown paper.

MRS. H. R. BUTTERFIELD.

#### VEAL LOAF.

Take three and one-half pounds veal, fat and lean, one thick slice of fat salt pork; chop the whole raw; take six common crackers, pound fine, two eggs, one-half cup of butter, one tablespoonful of pepper, a little clove. Mix all well together, and make into a loaf like bread; put into a shallow baking pan with a little water, cover with bits of butter and dredge flour over it. Bake slowly two hours basting it as you would meat.

MRS. FOSTER.

#### WHITE SAUCE FOR CROQUETTES.

One pint hot milk, two even tablespoonfuls butter, four heaping tablespoonfuls flour, one-half teaspoonful salt. Scald the milk, melt the butter in a granite sauce pan; when bubbling add the dry flour; stir till well mixed, add one-third of the milk and stir; as it boils and thickens add more milk and boil again. When perfectly smooth add the remainder of the milk. The sauce should be very thick, almost like a drop batter; add the seasoning and mix it while hot with the meat.

MRS. H. R. BUTTERFIELD.

---

### DIRECTIONS FOR COOKING MEATS.

#### BOILING.

Water should not be allowed to boil down to expose to the air what is being cooked and if it should, fill up gradually with boiling water, as boiling must be continuous, and almost everything is better for boiling slowly.

#### ROASTING.

When putting a turkey into the oven to roast, wet a piece of muslin and lay over it and wet again at intervals. The turkey will cook through without scorching.

#### FRYING.

The frying pan and grease should be hot and only enough used to keep from burning.

MRS. H. R. BUTTERFIELD.

**E. L. Jones, Dentist.**

**GOLD CROWNS,  
BRIDGE WORK.**

Gas, Ether, and  
Local Anesthetics.

Established in Savings Bank  
Block in 1879.

**Waterville Beef Co.,**

Commission Merchants  
in . . .

**ARMOUR'S  
CHICAGO DRESSED BEEF.**

Also Mutton, Lamb, Poultry,  
Fresh Pork,  
Smoked and Pickled Meats.

**Ladies'**

**JACKET SLEEVES  
CUT OVER**

—BY—

● ———— **TAILOR ED.**

**If Your Eyes**

Trouble you, go to

**GOODRIDGE,  
THE CITY OPTICIAN,**

**WATERVILLE, ME.**

**Examination free.**

We make a specialty of Optical Goods  
and our prices are low.

**Alden Brothers,**

**WATCHES,  
JEWELRY,  
SILVERWARE,  
OPTICAL GOODS.**

**Fine Repairing and  
Engraving . . .**

**98 Main St., Waterville, Me.**

**W. H. Mager,**

(Successor to C. H. Wheeler.)

**MANUFACTURING  
CONFECTIONER.**

Ice Cream and Soda a Specialty.  
Wholesale and Retail.  
Catering for Parties, and Banqueting.

**113 Main St., Waterville, Me.**

**G. E. Scates,**

**CARPENTER.**

Picture Framing a Specialty.  
Room Mouldings, &c.

Residence 9 Lawrence St.  
155 Main St.

. . . Waterville, Me.

**What is It**

That takes away that tired  
feeling and makes us  
new again ?

**FALES' DENTAL SOAP.**

**Sold by Druggists and Dentists.**

**THEODORE METCALF CO.,**

Agents,  
39 Tremont St., Boston.



## SALADS.

### TOMATO SALAD.

Take large, ripe tomatoes, pare and scoop out a little on upper side. Fill cavity with chopped celery. Pour over all any nice salad dressing. These placed on fresh lettuce leaves make a very attractive dish for tea.

MRS. E. G. READ.

### CABBAGE SALAD.

Three-fourths cup of sour vinegar, butter size of an egg; when melted add a large teaspoonful of mustard mixed with a little vinegar, three tablespoonfuls of sugar, a dash of cayenne pepper, two beaten eggs. Cook until it thickens, stirring all the while. Have cabbage chopped fine, season with salt and pepper. Add a cup of whipped cream to the custard. Mix all together.

MRS. E. G. READ.

### POTATO SALAD.

Six eggs well beaten, one tablespoonful mixed mustard, one tablespoonful sugar, butter size of an egg, one teaspoonful salt, one-half teaspoonful pepper, one coffee cup vinegar. Make a custard of these, afterward add a cup of sweet cream, and a bit of cayenne; add salt after custard is well cooked. Ten potatoes boiled, when cold, cut into dice, add dressing just before serving. A very little onion gives a fine flavor.

MRS. E. G. READ.

### SALAD DRESSING.

Small cup vinegar, yolks four eggs beaten to a froth, pour into vinegar, stir well; six tablespoonfuls melted butter, one teaspoonful mustard, one of sugar, one-fourth teaspoonful salt, small pinch of red pepper and black pepper. Put on stove, thicken to the consistency of cream, take off, pour on the beaten whites. Stir well.

GRACE PULSIFER.

## SALAD DRESSING.

One tablespoonful of mustard, one of sugar, one teaspoonful of salt, one-tenth of cayenne pepper, and the yolks of three uncooked eggs. Put this mixture in an earthen dish and set on ice; stir with a wooden or silver spoon until it is all well mixed, then add very gradually, one small bottle or one-half cup of olive oil. Stir until very light; then stir in one-half a cup of vinegar, one cup of whipped cream. Enough for four quarts of salad.

MRS. YATES.

## BOILED SALAD DRESSING.

Yolks of three eggs beaten, one teaspoonful mustard, two teaspoonfuls salt, one-fourth saltspoonful cayenne, two tablespoonfuls sugar, two tablespoonfuls melted butter or oil, one cup cream or milk, one-half cup hot vinegar, whites of three eggs beaten. Cook in double boiler until it thickens. FANNIE W. CHANDLER.

## CREAM SALAD DRESSING.

One egg, one dessertspoonful sugar, one dessertspoonful flour, one dessertspoonful mustard, one-half teaspoonful salt, pinch red pepper, one tablespoonful butter. Mix thoroughly, stir all into one-half cup of hot vinegar; when cold mix with one cup whipped cream.

MRS. W. M. PULSIFER.

## SALAD DRESSING.

Two eggs, two level tablespoonfuls mustard, two rounded tablespoonfuls sugar, six tablespoonfuls vinegar, piece of butter size of an egg, a little salt. Make the mustard smooth with a little of the vinegar, add the well-beaten eggs, then the other ingredients and cook till it thickens. This will keep a long time. When you are ready to use it add one cupful whipped cream, or more, if you prefer.

MRS. NORRIS.

## LETTUCE SALAD.

Yolks of hard boiled eggs, and salt and mustard to taste; mash it fine; make a paste by adding a dessertspoonful olive oil or melted butter to each yolk. Mix thoroughly and then dilute by adding gradually a teacupful of vinegar. Use white of egg to garnish.

MRS. W. M. PULSIFER.



"Bread is the Staff of Life."

---

### GENERAL DIRECTIONS.

The first thing required for making wholesome bread is the utmost cleanliness; the next is the soundness and sweetness of all the ingredients used for it; and in addition to these there must be attention and care through the whole process.

Salt is always used in bread making, not only on account of its flavor, which destroys the insipid raw state of the flour, but because it makes the dough rise better.

In mixing with milk, the milk should be boiled—not simply scalded, but heated to boiling over hot water, then set aside to cool before mixing. Simple heating will not prevent bread from turning sour in the rising, while boiling will act as a preventive. So the milk should be thoroughly scalded, and should be used when it is just blood warm.

Too small a proportion of yeast, or insufficient time allowed for the dough to rise, will cause the bread to be heavy. The yeast must be good and fresh if the bread is to be digestible and nice.

The oven for baking should be rather quick.

The dough should rise and brown after about fifteen minutes, but only slightly bake from fifty to sixty minutes.

When the bread is baked remove from the pans immediately, and place them where the air will circulate freely around them, and thus carry off the gas which has been formed but is no longer needed.

To give them a tender consistency which many prefer, wrap them, while still hot, in several thicknesses of bread cloth. When cold, put them in a stone jar, removing the cloth.

## BREAD.

Two quarts flour, one tablespoonful lard and butter mixed, add a small cup of yeast, with sufficient milk and water to mould. The more the dough is cut and kneaded, the better. A second rising improves the bread before placing in the tins to bake. The dough, with more butter or lard added, can be made into biscuits. Always allow loaf bread or biscuits to rise after being put in the baking pans.

MRS. S. A. THAYER.

## BREAD.

At noon take two potatoes, a little salt and sugar and scald with hot water. When nearly cold, add half a cup of yeast. At night boil a pint of milk, and when lukewarm pour it into two quarts of flour that has had a large spoonful of butter rubbed into it. Push the flour from the middle; put in one cup of the yeast made at noon, together with the milk, making a batter. In the morning add the rest of the flour. Let it rise. After dinner make it into biscuits. At tea-time they will be ready to bake.

MRS. A. M. PULSIFER.

## BROWN BREAD.

One bowl Indian meal, one bowl rye flour, one bowl sour milk, one large cup molasses, one teaspoonful soda, one tablespoonful salt; steam two and one-half hours, and bake from twenty minutes to one-half hour, depending upon the heat of the oven.

F. F. CLEVELAND, sent by MRS. FRANCES RUSSELL.

## BROWN BREAD.


Three cups sour milk, one cup molasses, one heaping teaspoonful soda, two cups Indian meal, one cup rye, one cup flour, salt. Steam four hours or longer.

MRS. YATES.


## OATMEAL BREAD.

A pint of boiling water, stir in enough oatmeal to make a stiff batter; when cool add one-half cup molasses, one pint milk with shortening, little sugar and salt mixed, a pinch of soda, one-half yeast cake; mix stiff with bread flour; let rise over night like yeast bread.

S. A. H.



## Breakfast and Tea.



### CORN BREAD.

Two cups of Indian, one cup wheat,  
One cup sour milk, one cup sweet,  
One good egg that well you beat,  
Half-cup molasses, two  
Half-cups sugar added thereto,  
With one spoon butter new,  
Salt and soda each a spoon;  
Mix up quickly and bake it soon;  
Then you'll have cornbread complete,  
Best of all cornbread you meet.

---

### RYE ROLLS.

One cup rye meal, one-half cup flour, one-half cup sugar, one egg, one cup sour milk, one teaspoonful soda, two tablespoonfuls melted butter, a little salt.

MRS. A. DAVIES.

### CORN MUFFINS.

Two eggs, two tablespoonfuls of sugar, one tablespoonful of butter, one cup of milk, three cups of flour, two large spoonfuls of corn meal, two teaspoonfuls of cream tartar, one teaspoonful of soda and a little salt; bake in roll pans.

MRS. C. B. DAVIS.

### PARKER HOUSE ROLLS. (Unfermented.)

Stir into one quart of flour three large teaspoonfuls of baking powder, a tablespoonful of butter, teaspoonful sugar, one well-beaten egg; rub all well into the flour; pour in a pint of cold milk; mix up quickly into a soft, smooth dough; roll out less than half an inch thick; cut with a large biscuit cutter; spread with soft butter and fold over. Rub over the top with sweet milk before putting in the oven, to give them a glaze. H.



---

YOU CAN FIND US AT THE SAME OLD PLACE,

•———81 MAIN STREET,———•

WITH A CHOICE LINE OF

**Groceries, Meats and Fish.**

We are the Down-Town Market Men. Give us a call.

**WHITCOMB & CANNON, Dirigo Market.**

---

**Fine Photographs** ARE HARD  
TO GET,

BUT THEY CAN BE HAD,  
AT REASONABLE PRICES, OF **S. L. PREBLE.**

---

Don't pay for inferior work when for the same money you can get as good  
as is made in New England.

---

**OTTEN'S**

---

CELEBRATED

Plain and  
Fancy

**BAKERY,**

39-41 TEMPLE STREET.

---

**Right...**

{ Clothing—  
Furnishings—  
Hats—  
Treatment—

**AT JAS. A. ROBINSON & SON'S,**

MAIN AND SILVER STREETS, WATERVILLE.

## POP-OVERS.

One egg, one cup milk, one cup (heaping) flour, a little salt ; beat thoroughly and bake in iron gem pan in a hot oven.

ANNA F. BARTLETT.

## CORN BREAKFAST CAKE.

One pint Indian meal, one pint milk, two tablespoonfuls flour, one tablespoonful sugar, one teaspoonful salt, two teaspoonfuls cream of tartar, one teaspoonful soda, one egg, and butter size of an egg.

MRS. PARMENTER.

## MILK ROLLS.

Scald one pint milk ; while hot add three tablespoonfuls sugar, three of butter. Let it set until cool, then add one-half cup of yeast, mix in flour until it is stiff as bread, and set to rise. When raised, roll out thinner than for biscuit, cut out, spread with butter, lap over, and set to rise one hour before baking.

MRS. G. H. COLBY.

## PANCAKES.

One-half cup sugar, one egg, one cup sour milk, one even teaspoonful of soda, one-half teaspoonful of salt, flour enough to make a thick batter ; drop from the spoon into hot lard ; roll in sugar and cassia.

MRS. W. J. LANIGAN.

## FRENCH ROLLS.

One cup of sugar, one-half cup of butter, one egg, one cup of sour milk, one teaspoonful of soda, flour to roll soft as dough-nuts ; roll out, spread with butter, sprinkle with sugar and nutmeg ; then roll like jelly cake. Cut from the end and bake in quick oven.

MRS. H. R. BUTTERFIELD.

## MUFFINS.

Mix one cup of flour, and one cup each of Indian meal, rye meal and graham, or another of flour, with two teaspoonfuls of baking powder, one-half cup of sugar, one-half teaspoonful of salt ; beat two eggs and one cup of milk and mix all together.

MRS. G. P. COLBY.

## DELICATE GRAHAM MUFFINS.

One pint of sweet milk, one-half cup of sugar, two cups of graham flour, one cup of wheat flour, two tablespoonfuls butter, one egg, two teaspoonfuls cream of tartar, one teaspoonful of soda; stir butter and sugar together, then add the well beaten egg; next add milk, saving a little in which to dissolve soda; mix well the two kinds of flour and cream of tartar, and stir into the other ingredients with dissolved soda. Bake in tins or muffin rings twenty or thirty minutes in a quick oven.

MRS. PARMENTER.

## BREAKFAST GEMS.

One egg, two tablespoonfuls of melted butter, two tablespoonfuls of sugar, one cup of milk, one-half teaspoonful soda, two cups flour, one teaspoonful cream tartar; bake in roll pan fifteen minutes in a hot oven.

MRS. H. R. BUTTERFIELD.

## GERMAN TOAST.

Make a thin batter with eggs, milk and flour; dip into this slices of stale bread; fry in melted butter till nicely browned, and serve with syrup or molasses.

MRS. EDW. WARE.

## INDIAN CAKE.

One cup corn meal, two cups flour, one-fourth cup sugar, one-fourth cup molasses, one egg, one cup milk, two tablespoonfuls melted butter, one teaspoonful soda and two of cream tartar.

OLGA PFAHL.

## CORN CAKES.

One cup corn meal, one cup flour, one-half cup sugar, piece of butter size of walnut, melted, one teaspoonful cream of tartar, one-half teaspoonful soda, sweet milk to mix soft. Cook in gem pan.

MRS. NORRIS.

## POP-OVERS.

Three eggs, two cups flour, two cups milk, little salt; bake in roll pan about one-half hour in a quick oven.

ANN M. PULSIFER.

## Hermits, Jumbles & Cookies.

### JUMBLES.

Three-fourths cup butter, one cup sugar, two eggs, two and one half cups of flour; bitter almond as flavoring. Dip in *powdered* sugar before baking. Beat whites separately.

MRS. AUSTIN THOMAS.

### NICE COOKIES.

One cup of sugar, two eggs, one-half cup of butter, one-half cup of lard, one-half cup of molasses, in which put one teaspoonful of ginger and one of soda, beaten to a foam; one-half cup of sweet milk, one teaspoonful cream of tartar, put into flour. Mix soft and bake in a quick oven.

MRS. W. J. LANIGAN.

### FRUIT COOKIES.

Two cups sugar, two-thirds cup butter, one cup chopped raisins, one egg, two teaspoonfuls cream tartar, one of soda, two-thirds cup of water, clove, cinnamon, and nutmeg.

MRS. W. M. PULSIFER.

### BRAMBLES.

One cup sugar, one egg, one pounded cracker, one cup chopped raisins, one lemon. Make a nice pastry, cut in squares, put a heaping teaspoonful of the mixture in each one and fold over like a pocket book after having first wet the edges.

MRS. J. C. FULLER.

### ROCKS.

One and one-half cups brown sugar, one cup butter, two tablespoonfuls molasses, one teaspoonful soda, three eggs, two and one-fourth cups flour, one cup raisins, one cup walnuts. Drop in spoonfuls on a tin and bake.

MRS. J. C. FULLER.

ESTABLISHED 1780.

**WALTER BAKER & CO. Ltd.**

Dorchester, Mass., U. S. A.

The Oldest and Largest Manufacturers of

**PURE, HIGH GRADE  
Cocoas and  
Chocolates****ON THIS CONTINENT.****No Chemicals** are used in their manufactures.**Their Breakfast Cocoa** is absolutely pure, delicious, nutritious, and costs less than one cent a cup.**Their Premium No. 1 Chocolate** is the best plain chocolate in the market for family use.**Their German Sweet Chocolate** is good to eat and good to drink. It is palatable, nutritious, and healthful; a great favorite with children.

Baron von Liebig, one of the best known writers on dietetics, says:—

"It [Cocoa] is a perfect food, as wholesome as delicious, a beneficent restorer of exhausted power; but its quality must be good, and it must be carefully prepared. It is highly nourishing and easily digested, and is fitted to repair wasted strength, preserve health, and prolong life. It agrees with dry temperaments and convalescents; with mothers who nurse their children; with those whose occupations oblige them to undergo severe mental strains; with public speakers and with all those who give to work a portion of the time needed for sleep. It soothes both stomach and brain, and for this reason, as well as for others, it is the best friend of those engaged in literary pursuits."

CONSUMERS SHOULD ASK FOR AND BE  
SURE THAT THEY GET THE GENUINE**WALTER BAKER & CO.'S**

Goods, made at DORCHESTER, MASS., U. S. A.

## OAT MEAL COOKIES.

One cup of sugar, one cup shortening, two eggs, three tablespoonfuls milk, one teaspoonful soda, two cups oat meal, one teaspoonful cinnamon, two cups flour. Drop from a teaspoon on buttered tins.

MRS. H. R. BUTTERFIELD.

## HERMITS.

One-half cup butter, three eggs, one and one-half cups sugar, one cup molasses, one cup chopped raisins, two tablespoonfuls hot water, one teaspoonful soda, one-half teaspoonful cream tartar, one-half teaspoonful spices, mixed.

MRS. E. A. BOSWORTH.

## ROLLED OATS COOKIES.

One cup sugar, one scant cup butter, two eggs, four tablespoonfuls milk, one teaspoonful soda, one teaspoonful cream tartar, one teaspoonful cinnamon, two cups of flour, two cups of rolled oats. Baked on the outside of a tin, dropped with a teaspoon about an inch apart. Bake in a quick oven.

MRS. W. DINSMORE.

## SPICE COOKIES.

One cup brown sugar, one cup white sugar, two eggs, one teaspoonful each nutmeg, allspice and cinnamon, one-half teaspoonful soda dissolved in a little water, flour enough to roll.

MRS. C. KNAUFF.

## NEW YORK GINGER BREAD.

Cream one cup butter. Add one cup brown sugar and beat very light, two teaspoonfuls soda dissolved in warm water, and add to one cup sour cream. Mix cream with one cup molasses. Beat yolks of four eggs light, whites to a froth, then beat together. Mix one teaspoonful salt and the mixed spices with four cups flour. Add eggs to sugar and butter, then molasses and cream. Beat until smooth. Bake 30 minutes in a moderate oven. Spice—one teaspoonful cloves, one teaspoonful yellow ginger, one-half teaspoonful cinnamon.

MRS. GEO. H. WARE.

## VANITIES.

Three eggs, little salt, flour enough to roll *very thin*. Cut in odd shapes and fry same as doughnuts. MRS. W. DINSMORE.

## HERMITS.

Two cups sugar, three eggs, one cup butter, one cup chopped raisins, one teaspoonful soda dissolved in one-fourth cup milk. Spices to taste. Flour enough to roll. OLGA PFAHL.

## CHOCOLATE COOKIES.

Beat to a cream half a cupful of butter and one tablespoonful of lard. Gradually beat into this one cupful of sugar; then add one-fourth of a teaspoonful of salt, one teaspoonful of cinnamon, and two ounces of chocolate, melted. Now add one well-beaten egg, and half a teaspoonful of soda dissolved in two tablespoonfuls of milk. Stir in about two cupfuls and a half of flour, use as little as will suffice. Roll *thin*. Bake in a rather quick oven.

MRS. W. M. PULSIFER.

## VANITIES.

Stir into one unbeaten egg enough flour to make the mixture the consistency of pastry. Roll very thin; cut into small fancy shapes, and fry in deep lard about a minute. While hot sprinkle with powdered sugar. The success of these depends upon the freshness of the eggs.

MRS. CHAS. PULSIFER.

## HERMITS.

Three eggs well beaten, one and one-half cups sugar, three-fourths cup melted butter, one teaspoonful soda dissolved in one tablespoonful milk, one teaspoonful cassia, one teaspoonful cloves, one teaspoonful nutmeg, one cup of raisins, stoned or chopped.

MRS. NORRIS.

## CHOCOLATE COOKIES.

One and one-half cups sugar, one-half cup butter, two-thirds cup milk, one egg, one cup grated chocolate, one teaspoonful cream tartar, one-half teaspoonful soda, vanilla. Flour enough to roll.

MRS. F. L. THAYER.

## COOKIES WITHOUT SHORTENING.

One cup molasses, one cup sugar, two eggs, two teaspoonfuls soda, two teaspoonfuls salt, one teaspoonful cinnamon, one teaspoonful ginger, four tablespoonfuls water. These are very light and will keep a long time, but the secret of success with them depends upon getting in as little flour as possible to enable you to handle and cut them.

MRS. NORRIS.

## HERMITS.

Three eggs, one and one-half cups sugar, one cup butter, two tablespoonfuls of sour milk, one teaspoonful soda, one-half teaspoonful clove, cinnamon and nutmeg, one cup chopped dates, a few nuts, flour to roll soft.

MRS. H. R. BUTTERFIELD.

## CINNAMON ROLLS.

Two cups sugar, one cup butter, one cup milk, two eggs, two teaspoonfuls cream tartar, one teaspoonful soda; roll out thin, spread with butter, sugar and cinnamon; roll up and cut from the end about one-half inch thick.

MRS. J. D. CHANDLER.

## CREAM MOLASSES COOKIES.

One cup molasses, one-half cup sugar, one egg, all kinds of spice, one cup sour cream, two teaspoonfuls soda in cream.

MRS. F. W. NOBLE.

## SOFT GINGERBREAD.

One-half cup sugar, one-fourth cup molasses, one-fourth cup butter, one-half cup boiling water, one teaspoonful soda, one cup flour, one egg well beaten the last thing.

JENNIE B. FLOOD.

## MOLASSES DROP CAKES.

One cupful of molasses, three cupfuls of flour, one-half a cupful of butter, one teaspoonful of soda; flavor with lemon or ginger. Beat the ingredients together thoroughly and drop, in spoonfuls upon a buttered tin. Bake five or six minutes in a quick oven.

ANN M. PULSIFER.



---

**H. R. DUNHAM,**

DEALER IN FINE

**Ready-Made Clothing,**

**GENTS' FURNISHINGS AND HATS.**

**TERMS:**

One Price and Strictly Cash.

**64 Main St., Waterville, Me.**

---

**I Make a Specialty of**

**FLOUR, SUGAR,  
TEA AND COFFEE.**

**Garden Seeds, Nasturtium and  
Sweet Pea Seeds in bulk.**

**Pansy Plants in months of  
April, May and June.**

**GEO. A. KENNISON.**

18 Main Street.

**Meats of All Kinds,**

WITH THE

**BEST OF SERVICE  
AND AT  
LOWEST PRICES,**

Can be had of . . .

**A. L. ROSE.**

In the store with Geo. A. Kennison.  
18 Main Street.

---

**MADE FOR YOU.**

There is a good deal of wise satisfaction in this feeling about clothes. From a clothier you buy a suit known by its breast measure. Now all men of the same breast measure are not built alike. The consequence is that you don't get a perfect fit. We measure you so carefully and make our work up so thoroughly that every part of your suit will hold its shape—and yours. Large stock of woollens from which to make selections.

**L. R. BROWN, Fine Tailoring, Fairfield, Maine.**

---

**Waterville Ladies**

Should see my stock before making their Holiday purchases.  
I have a fine stock of regular goods,

**Silver Novelties, Cut Glass, &c.**

I can please you, both in stock from which to select  
and in prices.

**Burgess, the Jeweler, Fairfield, Maine.**

## PEANUT COOKIES.

Three dessertspoonfuls butter, one-half cup sugar, one cup flour, one egg, one-half teaspoonful cream tartar, one-fourth teaspoonful soda, three dessertspoonfuls milk, one cup chopped peanuts; drop on buttered tins. MRS. GEO. CANNON.

## SUGAR COOKIES.

One egg, one cup sugar, two-thirds cup thick sour cream. Fill up the cup with melted butter and a little over; one teaspoonful salt, one teaspoonful soda in the flour. Roll thin and bake quickly. HORTENSE LOW.

## "NIGGERS."

One cup sugar, one-half cup butter, one-half cup molasses, two eggs, one-half cup sour cream, one teaspoonful soda, three cups flour, one-half teaspoonful each of ground cloves and cassia, one cup raisins, seeded and chopped with one cup currants and a little citron, one teaspoonful vanilla or any nice wine may be used. Bake in an iron muffin pan. MRS. F. A. LOVEJOY.

## MINNIE'S CHEESE STRAWS.

One-half pint of flour, one-half teaspoonful soda, one teaspoonful cream tartar, one teaspoonful salt; sift all together three times; cut a small cup of lard into the flour; beat the white of an egg and fold into the lard and flour and wet stiff with water; roll in three parts a little thicker than pie crust and sprinkle grated cheese over two of them and a little salt; lay them together putting the layer without the cheese on top; press together lightly with the rolling pin; cut in strips one-half an inch wide and four inches long. Bake as you would any pastry. MRS. J. C. FULLER.

## BAKER'S SQUARES.

Two cups of molasses, one heaping cup of butter, one cup of sugar, two-thirds cup sour milk, two tablespoonfuls ginger, two teaspoonfuls of soda, one in molasses and one in sour milk, two eggs, flour to knead. Mix over night. Roll thick and cut with square cutter next morning. MRS. WARDWELL.

## HERMITS.

Two eggs, one and one-half cups sugar, one cup butter, one and one-half cup raisins, one-half cup milk, one-half teaspoonful soda, cloves, allspice and cassia. Mrs. F. W. NOBLE.

## CREAM GINGERBREAD.

One-half cup sour milk, one-half cup sour cream, one-half cup molasses, one-half cup sugar, one egg, one teaspoonful soda, one even cup flour. Mrs. EDW. WARE.

## PEANUT COOKIES.

Two tablespoonfuls of butter, one-half cup sugar, one egg, one-half teaspoonful baking powder, sifted with one cup flour, two tablespoonfuls of milk and a pinch of salt; add one pint of peanuts shelled, and chopped fine; drop by teaspoonfuls on buttered sheets and bake about fifteen minutes.

Mrs. F. A. BARRELLE.

## MOLASSES COOKIES.

Two eggs, two-thirds cup of sugar, one cup molasses, one cup butter, two even teaspoonfuls soda, ginger to suit taste, flour enough to knead well. JENNIE B. FLOOD.

## SUGAR COOKIES.

One cup sugar, one-half cup butter, two eggs, three cups flour with one teaspoonful cream tartar and one-half teaspoonful soda sifted into it. Flavor with lemon. HORTENSE LOW.



# DOUGHNUTS.

---

## DOUGHNUTS.

One cup sugar, one cup sour milk, two tablespoonfuls cream, one egg, one teaspoonful soda, spice and salt.

MRS. A. DAVIES.

## SOUR MILK DOUGHNUTS.

Two eggs, one cup sugar, one cup sour milk, one teaspoonful soda, salt and nutmeg to taste ; roll out quite stiff.

MRS. S. L. PREBLE.

## MOLASSES DOUGHNUTS.

One egg, one cupful of molasses, one cupful of sour milk, one teaspoonful soda, one teaspoonful salt, lard size of an egg, one-half teaspoonful cinnamon.

MRS. A. THOMPSON.

## DOUGHNUTS.

One cup sugar, one cup sour milk, one cup sifted squash, one tablespoonful melted butter, two eggs, one teaspoonful soda, nutmeg and salt to taste. Fine.

MRS. W. H. MAYO.

## DOUGHNUTS.

One cup sugar, two eggs, two-thirds teaspoonful butter, two-thirds cup sweet milk, two teaspoonfuls cream tartar and one teaspoonful soda.

MRS. S. M. WARE.

## SQUASH DOUGHNUTS.

One cup sifted squash, one cup sugar, two eggs, one-half cup sour milk, one teaspoonful melted butter, one teaspoonful soda, nutmeg and cinnamon ; soft enough to roll.

MRS. F. J. ARNOLD.

## DOUGHNUTS.

One cup sugar, one cup sour milk, two tablespoonfuls sour cream, one egg, one teaspoonful soda, spice and salt.

MRS. NORRIS.

# GRAIN-O

---

...IS A...

## PURE FOOD DRINK.

It takes the place of coffee. It is a table beverage which the children may drink, without injury, as well as the adult. Grain-o looks and tastes like coffee, but is made from pure grains, and the most delicate stomach receives it without distress.

### It's Nourishing and Strengthening.

A lady said: "The first cup I used I did not like it, but after using it a week nothing could induce me to go back to coffee."

Prepare according to directions given, and you will prefer it to coffee.

Try GRAIN-O. Try GRAIN-O.

---

PREPARED BY THE

Genesee Pure Food Company,

LE ROY, NEW YORK.

15c and 25c per package.

Sold by all grocers.



# PIES.

---

"Weal pie! Very good thing is weal pie, when you know the lady as made it, and is quite sure it ain't kittens; and atter all, though, vere's the odds, when they'er so like weal the very piemen themselves don't know the differance."

SAM WELLER, in *Pickwick Papers*.

---

## MINCE PIE.

Three bowls of chopped apples, two bowls of meat, one bowl of suet, one bowl of raisins, one bowl of molasses, one and one-half bowls of sugar, three-fourths bowl of cider, three teaspoonfuls cloves, three teaspoonfuls cinnamon, nutmeg to taste, salt to taste. Juice of four lemons if desired. MRS. S. L. PREBLE.

## LEMON PIE.

Two lemons, two cups sugar, four eggs, two-thirds cup milk with two tablespoonfuls flour. *Frosting*.—Whites of the four eggs, with two tablespoonfuls sugar. MRS. MERRILL.

## BOILED CIDER PIE.

One-half cup boiled cider, one cup sugar, two eggs, water to fill the plate; flavor with vanilla or lemon; bake in two crusts. MRS. L. HOWARD.

## LEMON PIE.

One lemon, grate the yellow off skin, add one cup sugar, two-thirds cup cold water, one-half of a cracker rolled, and the yolks of four eggs. Bake in one crust and whip the whites of the eggs very stiff, and stir two tablespoonfuls of sugar in after beaten; put this on top of the pie after it is baked; return it to the oven and brown the beaten egg slightly. ANN M. PULSIFER.

## LEMON PIE.

One lemon, grate the outside, one cup of sugar, three eggs, take the whites of two for frosting, two teaspoonfuls of corn starch wet with cold water; then pour over one-half cup of hot water, one-half cup of milk and a small piece of butter.

MRS. LORD.

## CREAM PIE.

One egg, one cup of sugar, with butter the size of an egg well rubbed into it, one-half cup of milk, in which dissolve one-half teaspoonful soda, one and one-half cups flour, with one teaspoonful cream tartar sifted through it, and a little salt. Bake in three tins. *Cream.*—One egg, half cup of sugar, quarter cup of flour. Wet flour with little milk; then stir into it one cup of boiling milk; then add the egg and sugar and little salt. Stir until thick and smooth.

MRS. CHAS. B. DAVIS.

## MOCK CHERRY PIE.

One cup of cranberries, cut in halves and soaked one hour, one-half cup seeded raisins, one cup sugar, one-half cup of water, one tablespoonful flour, one teaspoonful vanilla. This will make one pie.

MRS. T. E. RANSTED.

## MOCK CHERRY PIE.

One cup cranberries cut in halves, one cup raisins cut fine, one tablespoonful flour mixed in water, one cup cold water, one cup sugar, one teaspoonful vanilla. Will make one pie.

MRS. GEO. H. WARE.

## PUMPKIN PIE.

One rounded cup sifted pumpkin, one-half cup molasses, which boil together fifteen minutes; then add one-half cup cream and one cup milk, and boil fifteen minutes longer; then add two tablespoonfuls sugar, rounded, two eggs, one teaspoonful salt, one-half teaspoonful cinnamon, one-half teaspoonful ginger. This makes one large pie. If you have no cream use a piece of butter size of a walnut.

MRS. NORRIS.

---

CRANBERRY PIE WITH EGGS.

Take one coffee cupful of finely chopped cranberries, and a cup of sugar, beaten with one whole egg, and the yolks of two eggs. Mix them thoroughly and turn into a plate lined with pie crust, and bake in a moderate oven. Beat the whites of two eggs to a stiff froth, and add two tablespoonfuls of sugar. When the pie is baked, spread the meringue roughly over the top and return to the oven for a few moments to brown lightly.

MRS. G. P. COLBY.

## LEMON PIE.

Yolks of three eggs, white of one, one cup sugar, one heaping tablespoonful of flour, piece of butter size of a walnut, one cup of boiling water. Frost with the two whites of the eggs, and one heaping tablespoonful of sugar.

MRS. YATES.

## LEMON PIE.

One cup sugar, one tablespoonful corn starch, one cup of milk, one egg and yolks of two more, juice and rind of one lemon, salt and butter. Use whites of two eggs for frosting.

MRS. CHAS. B. DAVIS.

## MINCE MEAT FOR PIES.

One cup chopped meat, one and one-half cups raisins, one and one-half cups currants, one and one-half cups brown sugar, one-third cup molasses, three cups chopped apples, one cup meat liquor, two teaspoonfuls salt, two teaspoonfuls cinnamon, one-half teaspoonful mace, one-half teaspoonful cloves, one lemon, one-fourth pound citron, one-half cup brandy, one-fourth cup wine. Substitute cider for the wine and brandy if you prefer. One cup of chopped suet, or half butter may be added if preferred.

MRS. F. W. HASKELL.

## MOCK CHERRY PIE.

One cup of cranberries, one-half cup of raisins, seeded and chopped with the cranberries, one cup of sugar, one-half cup of hot water, one small piece of butter, one teaspoonful vanilla, one tablespoonful of flour. Bake between two crusts. MRS. LORD.



**J. H. GRODER,**

... THE ...

**Complete  
House  
Furnisher,**

**21 MAIN ST.,**

**WATERVILLE, ME.**

---

**G. S. FLOOD & CO.,**

SHIPPERS AND DEALERS IN

**Anthracite and  
Bituminous  
Coal...**


**Wood, Lime, Cement, Hair, Pressed Hay,  
Straw, and Drain Pipe.**

**COAL YARD AND OFFICE:**


**COR. MAIN AND PLEASANT STS.**

**DOWN TOWN OFFICE:**

**STEWART BROS.**



# PUDDINGS.



"Of all known sauces Hunger's the best."  
Doubtless this ancient saw is true,  
But give us hunger and sauces too.

---

## FROZEN CHERRY PUDDING.

One quart sweet cream, five eggs well beaten, put the cream in a double boiler; stir in the eggs; boil until it gets thick, stirring all the time. When cool add two cups pulverized sugar; then add one-half pound of candied cherries cut in rings, ten tablespoonfuls of sherry; then freeze. Makes a delicious dessert, and will serve eight or ten. H.

## MOUNTAIN DEW PUDDING.

One pint of milk, yolks of two eggs, two tablespoonfuls coconut, one-half cup rolled cracker crumbs, flavor with lemon or vanilla. Bake half an hour, and frost with the beaten whites of the eggs, with one cup of sugar added, and browned in the oven.

MISS VICTORIA ARNOLD.

## FIG PUDDING.

One pint bread crumbs, three eggs well beaten, one-half pound figs chopped, one cup sugar. Steam three hours. Serve with any nice sauce. MRS. CARVER.

## CHOCOLATE PUDDING.

One pint milk, one-half cup sugar, two and one-half tablespoonfuls corn starch, one square chocolate. Put the chocolate and sugar in the milk first to make clear; then add corn starch, dissolved in a little milk. Boil a few minutes. Cool in a mould. Serve cold with whipped cream. MRS. W. DINSMORE.

## PRUNE PUDDING.

One pound stewed prunes stoned while hot. When cold beat well with one cup of powdered sugar, whites of eight eggs beaten to a stiff froth. (Save out whites of two for the top.) Beat all the pudding thoroughly. To be eaten cold with cream, whipped or not as you prefer.

MRS. F. W. HASKELL.

## BLUEBERRY PUDDING.

One-half pint molasses, one and one-half pints berries, two and one-half cups sifted flour, one teaspoonful soda in the molasses, salt. Steam two hours.

MRS. AUSTIN THOMAS.

## SUET PUDDING.

Two and one-half cups flour, one heaping cupful suet, one teaspoonful soda, one-half teaspoonful salt, one-half saltspoonful cinnamon, one-half saltspoonful nutmeg, one cup chopped raisins, one cup chopped dates, one cup milk, one cup molasses, two eggs. Sift the soda, salt and spice into the flour; add the raisins and dates; mix the milk with the molasses and stir it into the mixture. Steam in a buttered pudding mould three hours. Serve with foaming sauce or whipped cream.

MRS. C. E. GRAY.

## INDIAN TAPIOCA PUDDING.

One quart of milk, take one cupful of it cold, three tablespoonfuls tapioca, three tablespoonfuls Indian meal. Wet the meal with some of the cold milk; scald the remaining milk; add the wet meal and boil until it thickens; then add one cup of molasses, remainder of the milk, one-half cup of water, one egg, salt and cinnamon. Bake two hours.

MRS. CHAS. B. DAVIS.

## FIG PUDDING.

Chop fine one-half pound figs, and one-half pound suet, add two heaping cups soft bread crumbs. Beat two eggs, one cup sugar, one saltspoonful salt, and one-half cup milk. Stir into the first mixture. Pour into a greased mould and steam three hours. *Sauce*.—Cream one-half cup butter, add slowly one cup sugar and cream together. Flavor with vanilla, and add one-half cup cream; beat well.

GRACE PULSIFER.

## MARSHMALLOW PUDDING.

One-half box of gelatine soaked in a cup of cold water, rind and juice of one lemon, one and one-half cups sugar, one and one-half cups boiling water, let stand until it begins to jelly, one-fourth pound of *fresh* marshmallows, cut in four pieces each one. Then use layer of jelly and marshmallows until all are used. Let stand and harden. To be eaten with one-half pint of whipped cream.

MRS. H. JUDKINS.

## APPLE TAPIOCA PUDDING.

Wash one large cupful of tapioca and soak over night in three pints water. Put the tapioca in a double boiler and cook until it looks clear. Pare and core six apples. Put the apples with one scant cup sugar, one teaspoonful salt, and one teaspoonful essence of lemon, in a dish and pour the tapioca over them. Bake one hour. Serve with sugar and cream or whipped cream.

MRS. W. M. PULSIFER.

## CORN PUDDING.

One dozen ears of corn, one pint of milk, four eggs, one teaspoonful of salt. Brush the pudding dish with a little butter; pour in the mixture. Bake in a slow oven one hour.

MISS WILSON.

## PORCUPINE PUDDING.

One cup molasses, one cup sour milk, one-half cup butter, one cup raisins stoned and chopped, three cups flour, one teaspoonful soda, spice. Steam two hours.

MRS. F. L. THAYER.

## SOROSIS PUDDING.

Three-fourths box of gelatine, two lemons, two oranges, six figs, nine dates, two bananas, ten nuts. Put the gelatine in one-half pint cold water and set it in a *warm* place an hour; then add one and one-half pints of boiling water, the juice of the two lemons, two cups sugar. Strain and let it stand until it begins to thicken. Stir into this all the fruit cut into small pieces and let it harden in moulds. Some add four large spoonfuls of raspberry shrub.

ANN M. PULSIFER.

**J. A. Lovejoy, Jeweler,**

SAYS:

Clean your Silverware with

**GREEN'S  
MINERAL PASTE.**Every box warranted to give  
satisfaction or money refunded.

25 cents a box.

170 Main St., Waterville.

**S. T. Lawry & Co.,****HOUSE  
FURNISHERS and  
UNDERTAKERS,**Main St.,  
Fairfield, Maine.**Derham S. Heald,****CLOTHIER,  
FURNISHER and  
HATTER,**108 Main St.  
Waterville, Maine.**Lavasa K.****A SUBSTITUTE  
FOR SOAP.**In using Lavasa K. the hard work  
of washing is made easy, and three-  
quarters of the labor is saved.

Agency at

**HENRICKSON'S BOOKSTORE,**  
Main St., Waterville.**Ladies!**You will always find anything you desire  
in the line of...**Hair Goods, Hair Lotions, Hair Orna-  
ments, Side Combs, Pompadour  
and Empire Combs, Hairpins,**and all the latest novelties kept in a first-  
class Hair Store, at**MISS E. F. LOVERING'S,**  
Main St., Waterville.**Olives in Bulk,**

.....AT.....

**HASKELL'S  
CASH  
GROCERY,**128 Main St.,  
Waterville, Maine.**Lewis D. Mayo,****TEACHER OF  
PIANO and  
ORGAN,**

Waterville, Maine.

**Mrs. Geo. J. Healey,****CHOCOLATES,  
BON BONS,  
CARAMELS.**Plain, Mixed and Fancy Candies.  
Pure Ice Cream, wholesale and retail.  
Cold Sodas, all flavors.  
Lunch Counter in connection.

122 Main St., Waterville.

## PRUNE WHIP.

Chop twenty-four prunes, after they are cooked, fine, whites of five eggs; beat the prunes in slowly soon as the eggs are beaten very stiff; one-half cup sugar, one half teaspoonful cream tartar. Put in a pudding dish set in water and bake twenty minutes. Make a soft custard of the yolks and turn over as you serve.

MRS. H. R. BUTTERFIELD.

## DELICATE PUDDING.

Three crackers rolled fine, one pint boiling milk poured over them, two tablespoonfuls of sugar, a little salt, and the yolks of two well-beaten eggs; use whites for frosting; raisins may be used if desired; flavor with nutmeg; bake one-half hour.

JENNIE B. FLOOD.

## SCRAWLS.

Two eggs, one-half cup of milk, one teaspoonful salt, flour enough to make a batter a little thicker than fritters; pour in a thin stream from a pitcher in boiling lard. Serve with wine or cider and powdered sugar.

MRS. EDW. WARE.

## FULLER PUDDING.

One cup molasses, one cup sweet milk, one-half cup butter, one teaspoonful soda and all kinds of spice; flour stiff as cake. Steam one and one-half hours. To be eaten with sweet sauce.

MRS. PARMENTER.

## SUET PUDDING.

One cup molasses, one cup suet, one cup milk, one teaspoonful soda, one teaspoonful cream tartar, one teaspoonful salt, one cup raisins, spice to taste, flour to make a stiff batter. Steam two and a half hours.

L. B. G.

## QUEEN OF PUDDINGS.

One pint bread crumbs chopped fine, yolks of four eggs, one cup sugar, one quart milk, one cup chopped raisins; stir while baking; spice to taste; use jelly on top and the whites of the eggs for frosting.

MRS. F. W. NOBLE.

## CHOCOLATE PUDDING.

One quart boiling milk, three heaping teaspoonfuls chocolate, one-half cup sugar, yolks of two eggs, two tablespoonfuls corn starch, vanilla for flavoring.

MRS. F. W. NOBLE.

## ENGLISH PLUM PUDDING.

One cup molasses, one-half cup butter, one cup sweet milk, one teaspoonful soda, one teaspoonful different spices, one cup chopped raisins, three and one-half cups of flour. Steam two or three hours.

MRS. S. S. BROWN.

## BATTER PUDDING.

Three tablespoonfuls flour, one tablespoonful corn starch wet in cold milk and stirred into one pint of scalding milk; cook a few minutes, remove from the stove and stir in four eggs, the whites and yolks beaten separately. Bake with the pudding dish in a pan of water until as thick as custard pie. To be eaten hot with any sweet sauce.

MISS ARNOLD.



# CAKE.

We'll mix and bake  
The dainty cake,  
And beat the frosting light.  
The sweetest plan  
To please a man  
Is through his appetite.

---

## FRENCH CAKE.

One-half cup butter, two cups sugar, one cup milk, three and one-half cups flour, three eggs, two teaspoonfuls cream tartar, one teaspoonful soda. Beat the yolks of the eggs with the milk, add butter and sugar; then flour and cream tartar, whites of the eggs well-beaten, and soda last. MRS. BARTLETT.

## FREMONT CAKE.

*White Part.* One cup butter, two cups sugar, three cups flour, three eggs, one-half cup milk, one-half teaspoonful soda, one teaspoonful cream tartar; flavor with vanilla. *Dark Part.* One cup butter, one cup molasses, one cup sugar, three eggs, one-half cup milk, four cups flour, one-half teaspoonful soda, one teaspoonful cream tartar, two cups raisins, cloves and nutmegs to taste, citron. Make each separately; bake in same pan, putting dark at the bottom. MRS. CARLETON.

## SPONGE CAKE.

Four eggs, beat one cup sugar with the yolks, add four tablespoonfuls of cold water, one at a time, mixing in each case until smooth; one teaspoonful baking powder or one teaspoonful cream tartar and one-half of soda, sifted in one cup of flour; last add whites beaten stiff, cut in. MRS. PARMENTER.



I. S. BANGS,

Fire Insurance,  
Accident Insurance,  
Real Estate.

I have special advantages in renting  
or sale of property.

NO. 4 MILLIKEN BLOCK,  
WATERTOWN, ME.

---

BUY THE BEST.

STICKNEY & POOR'S

PURE

Mustards, Spices, Cr. Tartar,

EXTRACTS, HERBS, ETC.

---

Purity and Quality Unequalled.

---

Every Grocer in Maine Sells the Above Brand.

**FEATHER CAKE.**

One egg, one cup sugar, one tablespoonful butter, one-half cup milk, one and one-half cups flour, one teaspoonful cream tartar, one-half teaspoonful soda. This combination makes a nice cake.

**HARD GINGERBREAD.**

One cup molasses, one of sugar, one of water, two teaspoonfuls soda, one cup butter, ginger and salt. **MRS. A. DAVIES.**

**DOLLY VARDEN CAKE.**

Two cups of sugar, two-thirds cup of butter, one cup of sweet milk, three cups of flour, three eggs, one teaspoonful cream of tartar, one-half teaspoonful of soda, flavor with lemon. Bake one-half of the mixture in two pans; to remainder add one tablespoonful molasses, one cup chopped raisins, one-half cup currants, a piece of citron chopped fine, a little flour, one teaspoonful cinnamon, one teaspoonful of clove, one teaspoonful nutmeg, one teaspoonful allspice. Bake in two pans and put all together with jelly or white of an egg. **MRS. PARMENTER.**

**SILVER CAKE.**

Two cups sugar, one cup butter, three cups flour, one-half cup milk, whites of eight eggs, one teaspoonful cream tartar and one-half teaspoonful soda; flavor with almond and rose.

**MRS. I. H. Low.**

**GOLD CAKE.**

Two cups sugar, three-fourths cup butter, three cups flour, one-half cup milk, yolks of eight eggs, and two whole eggs, one teaspoonful cream tartar, and one-half teaspoonful soda; flavor with lemon.

**MRS. I. H. Low.**

**WHITE CAKE.**

One and one-half cups sugar, whites of four eggs, three-fourths cup milk, three-fourths cup butter, three-fourths teaspoonful soda dissolved in milk, one and one-half teaspoonfuls cream tartar two and one-fourth cups of flour. Try before baking.

**MRS. ADDIE FOSTER.**

**DURYEAS'**  
**Satin Gloss Starch**

FOR THE LAUNDRY.

Pure, White, Strong, Economical.

**DURYEAS'**  
**Improved Corn Starch**

FOR TABLE USE.

DURYEAS' GOODS HAVE BEEN IN USE  
FOR FORTY YEARS, AND ARE THE  
MOST POPULAR OF ANY PRODUCTIONS  
FROM INDIAN CORN. . . . .

*Manufactured exclusively by*

**The National Starch Mfg. Co.**

RECEIVED THE GOLD MEDAL  
OVER ALL COMPETITORS AT  
PARIS EXPOSITION, 1889. . .

FOR SALE BY ALL GROCERS.

## FRUIT CAKE.

Four eggs, one cup molasses, one cup butter, two cups sugar, two pounds raisins, one pound currants, one-half pound citron, seven cups flour, one teaspoonful soda, two teaspoonfuls each of cloves, cinnamon and mace, one nutmeg. Stone raisins and chop all the fruit together. Bake three hours. This quantity will make two cakes.

MRS. GEO. PHILLIPS.

## PLAIN SPONGE CAKE.

Beat the yolks of four eggs together with two cups of fine powdered sugar; stir in gradually one cup sifted flour and the whites of four eggs beaten to a stiff froth; then a cup of sifted flour in which two teaspoonfuls of baking powder have been stirred and, lastly, a scant teacupful of *boiling* water stirred in a little at a time. Flavor, add salt, and however thin the mixture may seem do not add any more flour. Bake in shallow tins.

MRS. W. M. PULSIFER.

## FIG CAKE.

Cream one cup of sugar and one-fourth cup of butter; add two well beaten eggs, one-half teaspoonful of soda in one-half cup of milk, one teaspoonful cream tartar in one and one-half cups flour. Bake in three layers. *Fig Filling*.—Chop fine one-half pound figs, cook fifteen minutes in a double boiler, with water enough to make the right consistency to spread nicely; then take from the stove and add one well-beaten egg and one-half cup of sugar; when cool spread between the cake, and frost with white frosting.

MRS. GEO. CANNON.

## LAYER CAKE.

One cupful of sugar, one heaping tablespoonful of butter, three-fourths of a cupful of sweet milk, one and a half cupfuls of flour, one egg, and two teaspoonfuls of baking powder. *Filling*.—Boil one teacupful of sugar and a little water until it will harden when dropped in water; when nearly done beat the white of one egg to a stiff froth and pour the boiling sugar over it, beating it until it thickens; stir in one cupful of raisins stoned and chopped.

MRS. G. P. COLBY.

**Wheeler Bros.,**

**MANUFACTURING  
CONFECTIONERS.**

Sole agents in town for "Baker's" and  
"Foss's" Famous Chocolates.

Pure Ice Cream, wholesale and retail.  
Cold Sodas, all flavors.

44 Main St., Waterville.

**Misses Towne,**

**MILLINERY and  
FANCY GOODS,**

84 Main St.,  
Waterville, Maine.

**M. D. Johnson, Dentist.**

**CROWN and  
BRIDGE WORK.**

66 Barrell Block, Main St.,  
Waterville.

**Your Subscriptions**

**FOR ALL PUBLICATIONS  
EARNESTLY SOLICITED,**

together with your trade in

Stationery, Books, Office Supplies,  
Wall Papers, Engravings,  
Picture and Room Mouldings,  
and Bric a Brac,

At Spaulding's Book Store.

**G. S. Dolloff & Co.,**

**FINE  
READY-MADE  
CLOTHING,**

Hats, Caps and  
Men's Furnishings.

46 Main St., Waterville.

**Charles J. Johnson,**

**ATTORNEY  
AT LAW,**

88 Main St.,  
Waterville, Maine.

**Patronize the**

**EUREKA  
HAND  
LAUNDRY.**

**ROSCOE S. M. HOLWAY,**  
Proprietor.

149 Main St., Waterville.

**Frank Blanchard,**

**PIANOS, ORGANS,  
BICYCLES, TYPEWRITERS  
and SEWING MACHINES,  
of all makes.**

We repair Bicycles, Typewriters,  
and all kinds of Sewing Machines,  
at short notice.

154 Main St., Waterville.

## PISTACHIO CAKE.

One cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, two eggs, one teaspoonful cream tartar, one-half teaspoonful soda; add the flavoring, which is one-half teaspoonful of vanilla and one-fourth of a teaspoonful of almond; this will give the pistachio flavor; then add two-thirds cup of broken, *not chopped*, walnuts well floured. *Frosting*.—One-half cupful water, one and one-half cupfuls sugar, and let it boil a few minutes until it drops thick and heavy from the spoon and forms threads, then pour it on the white of an egg which has been beaten stiff; Flavor with two-thirds teaspoonful of vanilla and one-third teaspoonful of almond and beat until almost cold.

MRS. J. C. FULLER.

## CARAMEL CAKE.

Two eggs, one-half cup butter, one cup sugar, one-half cup milk, two cups flour, one teaspoonful of cream tartar, one-half teaspoonful of soda. Bake in three thin sheets. *Filling*.—Two cups of sugar, two-thirds cup of milk, butter size of an egg. Boil ten minutes and stir until thick; flavor with vanilla; spread between the sheets of cake and put on the top for frosting.

MRS. PARMENTER.

## LIGHT CAKE.

Whites of five eggs, one cup of sugar, one cup of flour, one-half teaspoonful of cream tartar, flavor to taste. MRS. LORD.

## CREAM SPONGE CAKE.

One cupful powdered sugar, one cupful flour, one teaspoonful baking powder, three eggs, and one-half cupful whipped cream. Add cream the last thing. MRS. E. C. WARDWELL.

## APPLE CAKE.

One and one-half cups dried apple soaked over night, then simmer in one and one half cups molasses until tender. When cold add one egg, one-half cup sugar, one-half cup sweet milk, one-half cup butter, one-half cup molasses, two cups flour, one teaspoonful soda, cinnamon, and nutmeg. MRS. E. WARE.

## CREAM SPONGE CAKE.

Two cups sugar, four eggs, two and one-fourth cups pastry flour, juice and rind of one lemon, half cup ice water, one teaspoonful cream tartar, one-half teaspoonful soda, pinch of salt. Sift flour four times; separate eggs, beat yolks ten minutes; put sugar in gradually and beat about one-half hour with hand; beat whites until smooth then put yolks, whites, and sugar together and beat with slit spoon about five minutes; put in lemon and rind and mix thoroughly; dissolve soda in ice water and turn on cream tartar and salt and add flour gradually, and just stir until the flour is mixed. Bake thirty-five minutes before looking at it and longer if necessary. MRS. CHAS. PULSIFER.

## HARLEQUIN CAKE.

One cup of butter creamed, two cups of sugar, yolks of three eggs, one cup of milk, three cups of flour, one teaspoonful of cream tartar, one-half teaspoonful soda, whites of three eggs. Mix in order given and divide dough into four parts. Color the first part with two squares of melted chocolate; the second with pink coloring; leave the other two parts uncolored. Bake in four separate tins; lemon jelly to be put between layers. Beat one egg; add one cup water, grated rind and juice of one lemon. Pour this slowly over one cup of sugar mixed with two tablespoonfuls of flour and cook until smooth and thick.

MRS. CHAS. PULSIFER.

## NUT CAKE.

One and one-half cups sugar, one-half cup butter, whites of four eggs, three-fourths cup of milk, two cups of flour, one teaspoonful cream tartar, one-half teaspoonful soda, one cupful of any kind of nuts.

MRS. F. L. THAYER.

## SPONGE CAKE.

Three eggs, yolks and whites beaten separately, one cup sugar, nine teaspoonfuls boiling water, one cup flour, two teaspoonfuls baking powder. Flavor with lemon; add beaten whites the last thing.

JENNIE B. FLOOD.

## MARBLE CAKE.

*Dark part.*—One cup brown sugar, half cup molasses, one-half cup butter, two cups flour, one-half teaspoonful soda in one-third cup milk. Yolks of four eggs, spices of all kinds. *Light part.*—One and one-half cups white sugar, one-half cup butter, one-half cup milk, two and one-half cups flour, white of four eggs, one-third teaspoonful soda, one-half teaspoonful cream tartar. Lemon or vanilla.

MRS. S. KEITH.

## LOAF CAKE.

One cup butter, two cups sugar, one cup milk, three cups flour, five eggs, one small teaspoonful soda, one-half teaspoonful mace, two cups raisins.

MRS. L. E. THAYER.

## HOT WATER SPONGE CAKE.

One and one-half cups powdered sugar, one and one-half cups flour, one teaspoonful baking powder, or one teaspoonful cream tartar, one-half teaspoonful soda, four eggs, and three tablespoonfuls of boiling water. Bake in a tube pan. Beat yolks and sugar together, then add the beaten whites; beat thoroughly, then add flour with baking powder. Lastly add boiling water.

MRS. WARDWELL.

## RAISIN CAKE.

One cup sugar, one-half cup butter, two eggs, one cup flour, one-half cup milk, one teaspoonful cream tartar, one-half of soda, one cup chopped raisins. Beat butter and sugar to a cream and eggs well beaten.

MRS. WARDWELL.

## CHOCOLATE CAKE.

Three eggs, two cups sugar, two cups flour, one-half cup butter, one-half cup milk, one teaspoonful cream tartar, one-half teaspoonful soda, salt, two squares grated chocolate; to which add one-half cup of the sugar and three tablespoonfuls boiling water, and stir on back of stove till it thickens before adding to cake. Flavor with vanilla, and frost with white frosting.

MRS. NORRIS.





THERE IS A DIFFERENCE IN SALT.  
WHEN YOU ORDER TRY

# WORCESTER SALT

WHICH IS STRONG, CLEAN AND PURE, EXCEED-  
INGLY FINE, AND WILL NOT HARDEN  
LIKE COMMON SALT.

## BLUEBERRY CAKE.

One cup sugar, one egg, one cup sweet milk, two and one-half cups flour, one cup blueberries, or more, one dessertspoonful butter, two teaspoonfuls cream tartar, one teaspoonful soda dissolved in one tablespoonful hot water.

MRS. NORRIS.

## RAISIN CAKE.

Three eggs, two cups sugar, two-thirds cup butter, one cup milk, sweet, two even teaspoonfuls baking powder, three cups flour, two cups seeded and finely chopped raisins. All kinds of spice.

MRS. S. S. BROWN.

## CREAM GEMS.

Boil one cup water and one-half cup butter; stir in while boiling one cup flour. Let it cool, then beat into it three eggs and pinch of soda. Drop from a spoon on buttered pan and bake in hot oven. *Cream for filling*.—One and two-third cups milk, two-thirds cup sugar, one-half cup flour, one egg. Beat well and cook in double boiler till it thickens. When cool flavor with vanilla and fill the cakes. This makes one dozen.

MRS. CARR.

## ORANGE CAKE.

The yolks of four eggs and whites of three eggs, two cups sugar, one-half cup butter, one-half cup water, one teaspoonful cream tartar, one-half teaspoonful soda, two cups flour, juice of one and one-half oranges, grated rind of one. *Frosting*.—White of one egg, juice of one-half orange, powdered sugar to thicken.

MRS. CARR.

## ANGEL CAKE.

Whites of eleven eggs, one cup flour, one and one-half cups granulated sugar, one teaspoonful cream tartar, one small teaspoonful vanilla. Sift the flour four times, then put in cream tartar and sift again. Beat the eggs to a stiff froth, then beat all together quickly and lightly. Put in a new pan (or one that has never been greased) and set on rests in a moderate oven forty minutes.

MRS. W. DINSMORE.

## CHOCOLATE CAKE.

Two cups sugar, one cup butter, one cup chocolate, two cups flour, one cup milk, four eggs, one teaspoonful cream tartar, one-half teaspoonful soda, one teaspoonful vanilla. Melt the butter and chocolate together in the dish you are going to mix your cake in; use plain cooking chocolate. One-half of this amount makes a nice sheet of cake. *Frosting*.—Take white of one egg, stir in confectionery sugar until stiff enough to spread; flavor if you like.

MRS. T. E. RANSTED.

## NUT CAKE.

Two eggs, one cup sugar, one-half cup butter (beaten together) one-half cup sweet milk, one and one-half cups flour, two teaspoonfuls baking powder, one cup walnuts.

MRS. F. W. NOBLE.

## COFFEE CAKE.

One egg, two-thirds cup molasses, two-thirds cup sugar, two-thirds cup melted butter, one cup coffee, two and one-half cups flour, one heaping teaspoonful soda, one even teaspoonful cream tartar, one tablespoonful vinegar, spice. MRS. F. W. NOBLE.

## WASHINGTON CAKE.

*Dark*.—Five eggs (yolks,) one cup sugar, one cup molasses, one cup butter, one cup milk, four cups flour, one teaspoonful soda, one cup fruit all kinds. *Light*.—Five eggs (whites,) two cups sugar, one cup butter, one cup milk, four cups flour, one teaspoonful cream tartar, one-half teaspoonful soda. Flavor to taste. Beat dark part forty-five minutes. Beat white part forty-five minutes, then add white. Bake until done.

MRS. F. W. NOBLE.

## CHOCOLATE CAKE.

Two eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, one heaping cup flour, one-half teaspoonful soda, two teaspoonfuls cream tartar, one-half cup melted chocolate added last thing.

MRS. S. S. BROWN.

## DAYTON CAKE.

Two cups sugar, one cup butter, three cups flour, one-half cup milk, five eggs, one teaspoonful cream tartar and one-half of soda. Flavor to taste. MRS. EDWARDS.

## CHEAP FRUIT CAKE.

One cupful sugar, one cupful molasses, two-thirds cupful butter, three eggs, one cupful sour milk, one teaspoonful soda, fruit, spice and flour. MRS. A. THOMPSON.

## MARBLE CAKE.

Two-thirds cup of butter, one and one-half cups of sugar beaten to a cream, three eggs, reserve the whites until the last thing; two-thirds cup of sweet milk, two teaspoonfuls cream tartar, one teaspoonful of soda, two cups of flour; make two layers white, then add to the mixture one tablespoonful of molasses, all kinds of spices and a few currants for middle. Frost to taste.

MRS. CHAS. CHASE.

## JELLY CAKE.



One cup sugar, one-half cup butter, yolks of three eggs, one-half cup sweet milk, one-half teaspoonful soda, one teaspoonful cream tartar, two cups of flour; when baked spread quite thick with jelly and frost with the whites of three eggs and one cup of sugar, spread over the jelly and browned in the oven.

MRS. H. R. BUTTERFIELD.

## MARBLE CAKE.

*Light part.*—One and one-half cups of white sugar, one-half cup of butter, one-half cup of sweet milk, one-half teaspoonful soda, one teaspoonful cream tartar, adding the whites of four eggs, two and one-half cups of sifted flour; beat very light. *Dark part.*—Two cups *brown* sugar, one-half cup of butter, one-half cup of sour milk, one-half teaspoonful of soda, one teaspoonful cream tartar, two and one-half cups of flour, add yolks of four eggs, with cinnamon, cloves and nutmeg, of each one teaspoonful. Makes two loaves. MRS. E. H. FOX.

# The Park Hotel.



**T**HE PARK is situated in the center of the business part of the city and has been newly refurnished and renovated in all its departments, which makes it the most desirable hotel for the traveling public, especially the commercial men. Having placed the culinary department under the management of MR. J. FIELDS MURRY, the public are assured of first-class meals and service. I have added a new steam plant, and patrons will find every room warm in the coldest weather. I shall endeavor to merit patronage by strict attention to my patrons.

Main Street,  
Waterville, Me.

JOHN W. MURPHY.

## OUR IMPROVED SUNSHINE CAKE.

Whites of seven small fresh eggs, yolks of five, one cup of sugar, two-thirds cup of flour, one-third teaspoonful cream tartar and a pinch of salt. Sift measure and set aside flour and sugar; beat yolks of eggs thoroughly; beat whites about half, add cream tartar and beat until *very, very* stiff. Stir in sugar lightly, then beaten yolks thoroughly, then add flour and flavor. Put in tube pan and bake in a moderate oven from thirty-five to fifty minutes. To be baked in the Van Deusen tube pan.

MRS. J. C. FULLER.

## MARSHMALLOW CAKE.

Whites of four eggs, one and one-half cups sugar, two and one-half cups flour, one-half cup butter, one small cup sweet milk, two teaspoonfuls baking powder, or two of cream tartar and one of soda. Flavor with vanilla. When cool cut through the center with a sharp knife and fill with this filling: Make plain boiled frosting of one cup sugar and one-fourth cup water, boiled till it hairs, and the beaten white of one egg. Add to this two squares melted chocolate and one-half pound plain marshmallows cut in small pieces, reserving enough to put in a frosting for the top. This may be of the plain white or colored as you prefer.

MRS. CHAS. J. CLUKEY.

## FRENCH CAKE.

Beat the whites of four eggs to a stiff froth, add two cups of sugar, one cup butter creamed, one cup milk with one teaspoonful soda, three and one-half cups flour with two teaspoonfuls cream tartar sifted four times; just before baking add the yolks of six eggs beaten very light; flavor with lemon and vanilla; frost with the whites of the two eggs.

MRS. H. R. BUTTERFIELD.

## ENGLISH WALNUT CAKE.

One cup of butter, two cups of sugar, three cups of flour, one cup of milk, four eggs, one teaspoonful of cream tartar, one-half teaspoonful soda, one pound English walnuts chopped a little. Chocolate frosting.

MRS. CHAS. PULSIFER.

## FRUIT CAKE.

One and one-half cups brown sugar, one-half cup butter, three eggs, one-half cup sour milk, one teaspoonful of soda, one teaspoonful of lemon, nutmeg and cassia, three level cups of flour, one cup of raisins, one cup of currants, citron if desired. Bake one hour in a slow oven.

MRS. W. J. LANIGAN.

## MEASURE CAKE.

One cup molasses, one cup sugar, one cup butter, one cup milk, three and one-half cups flour, three eggs, one cup stoned raisins, citron, one teaspoonful soda, cloves and cinnamon. Make two loaves.

ANN M. PULSIFER.

## SPONGE CAKE.

Four eggs beaten separate, one cup sugar, and one cup flour, one teaspoonful cream tartar and one-half teaspoonful soda dissolved in a cooking spoonful of milk, salt and flavoring. The cream tartar stirred into the flour.

ANN M. PULSIFER.

## JELLY ROLL.

Two eggs beaten thoroughly; beat into these one-half cup sugar and a pinch of salt, then one-half cup flour, sifted with one teaspoonful baking powder, flavor to taste. Spread with jelly and roll before the cake gets too cold.

MRS. M. A. DRUMMOND.

## DELICATE CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, one-half cup corn starch, one and one-half cups sifted flour, whites of six eggs, one and one-half teaspoonfuls baking powder beaten in the last thing, vanilla.

MRS. AUSTIN THOMAS.

## SNOWBALL CAKE.

One cup of sugar, one-half cup butter, whites of three eggs, one-half cup of milk, two cups of flour, one-half teaspoonful soda, one of cream tartar. *Frosting*.—One cup sugar, one-half cup morning's milk. Boil five minutes.

MRS. CHAS. PULSIFER.

## FEATHER CAKE.

One-half cup butter, two cups sugar, one cup sweet milk, three cups flour, three eggs, two and one-half teaspoonfuls baking powder, vanilla.

MRS. AUSTIN THOMAS.

## MARBLE CHOCOLATE CAKE.

Make a batter as for white cake. Take out one teacupful and add to it five tablespoonfuls grated chocolate moistened with milk. Flavor with vanilla. Put a layer of white batter into the pan, then drop the chocolate with a spoon in spats. Spread the remainder of the white over it.

MISS WILSON.

## ENGLISH WALNUT CAKE.

One cup butter, two cups sugar, four eggs, one cup milk, four cups flour, one teaspoonful cream tartar, one-half teaspoonful soda, one pound nuts before cracked.

MISS WILSON.

## GOLD CAKE.

One cup of sugar, one-half cup of butter, one-half cup of milk, one and three-quarter cups of flour, the yolks of three eggs and one whole egg, one-fourth teaspoonful each of soda and cream tartar. Mix together butter and sugar, add eggs, flour, milk and flavor. Bake in a moderate oven one-half hour.

MRS. A. THOMPSON.

## CHOCOLATE CAKE.

*First part.*—One-third cake chocolate, one cup milk, two-thirds cup sugar, yolk of one egg. Boil this slowly till dissolved then add vanilla and set away to cool. *Second part.*—One cup sugar, one-half cup butter, one-half cup milk, two eggs, two cups flour, one teaspoonful soda, two of cream tartar. After beating well, add part one and beat again. Bake slowly.

MRS. CHAS. PULSIFER.

## DATE CAKE.

One cup butter, two cups sugar, one cup milk, three cups flour, three eggs, sixteen dates, one cup chopped raisins, one teaspoonful cream tartar, one-half of soda.

MRS. YATES.



## COCOANUT CAKE.

One cup butter, two cups sugar, one cup milk, four cups flour, four eggs, two teaspoonfuls cream tartar, one teaspoonful soda, one cup cocoanut soaked in the milk, add last; beat well.

MRS. YATES.

## GOLDEN ROD CAKE.

Eighteen ounces powdered sugar, nine ounces butter, sixteen ounces eggs, one tablespoonful vanilla, one pennyweight soda, two pennyweights cream tartar, eighteen ounces pastry flour.

MRS. F. C. CHANDLER.

## FRUIT CAKE.

One and one-fourth pounds sugar, one and one-fourth pounds butter, one and one-fourth pounds flour, ten eggs, three and one-half pounds raisins, one pound citron, two pounds currants, one pound figs, one gill molasses, one gill brandy, one-half ounce cloves, one-half ounce cinnamon, six ounces nutmeg, one-half ounce mace. Bake very slowly four hours.

MRS. F. W. HASKELL.

## ANGEL CAKE.

One and a quarter cups flour (pastry,) one teaspoonful cream tartar, eleven eggs (whites only,) one and one-half cups of finest granulated sugar, one teaspoonful vanilla. First, paper an ungreased tin. Put together flour, cream tartar and sugar, sifting ten times. Beat the whites of eggs in a large mixing bowl to stiff froth with a wire spoon beater, not a Dorr egg beater; add vanilla and flour, sugar and cream tartar prepared as directed above, beating just enough to be mixed well. Bake forty minutes.

MRS. CHAS. PULSIFER.

## KINGSBURY CAKE.

Two eggs, one cup sugar, one-half cup molasses, one-half cup milk, two-thirds cup butter, one cup chopped raisins, one-half teaspoonful soda, four cups flour, nutmeg and cloves to suit taste. This is nice with fruit of all kinds and frosting. All the gentlemen like this.

FRANCES O. RUSSELL.

## CORN STARCH CAKE.

One cup sugar, one-half cup butter, one-half cup milk, one-half cup corn starch, whites of three eggs, one-half teaspoonful cream tartar, one-fourth teaspoonful soda, one cup flour.

MISS S. S. MANTOR.

## WALNUT CAKE.

One and a half cups sugar, butter, one a half cups flour with two teaspoonfuls of cream tartar, one-half cup milk, one more cup of flour with one teaspoonful soda in it, three eggs, and cupful of walnuts. *Walnut Filling*.—One cup of walnut meats, one-half cup raisins stoned and chopped, mix well together; add whites of four eggs not beaten; stir in sugar enough to make it the consistency to spread on the cake. MRS. C. B. DAVIS.

## SCRIPTURE CAKE.

Four and one-half cups 1st Kings, 4: 22; one and one-half cups Judges, 5: 25; two cups Jeremiah, 6: 20; two cups 1st Samuel, 30: 12; two cups Nahum, 3: 12; one cup Numbers, 17: 8; one and one-half cups Judges, 4: 19; two teaspoonfuls 1st Samuel, 14: 25; two teaspoonfuls Amos, 4: 5; six Jeremiah, 17: 11. Season to taste of 2d Chronicles, 9: 9. Follow Solomon's prescription for making a good boy, Proverbs 23: 14, and you will have a good cake.

Tested by MRS. C. F. JOHNSON.

**WE** say this:

"After fifteen years of  
competition the

## BOSTON JAVA COFFEE

stands without a PEER."

It was never matched YET.

C. E. MATTHEWS.

## DARRAH

IS SELLING

## Agate Ware

AT HALF PRICE.

1 quart Tea Pots for	.	.	15c
3 pint " " "	.	.	20c
2 quart " " "	.	.	22c
3 " " " "	.	.	25c
Covered Chamber Pails,	.	.	50c
10 quart Dish Pans,	.	.	25c
Coal Hods,	.	.	15c
Covered Chamber Pails,	.	.	15c
10 quart Tin Pails,	.	.	9c

The largest line of Xmas Goods in  
the State.

AT...

## HARRIMAN'S

You will find the largest  
stock of...

Diamonds,  
Watches and  
Silverware.

... in the city.

Our Engraving is all hand work.  
Spectacles and Eye-Glasses  
accurately fitted.

F. A. HARRIMAN.

## Every Hostess

Desires that the appointments  
for her card party be perfect  
and that all the details for the  
comfort and pleasure of her  
guests be observed. Taste-  
ful decoration and a dainty  
lunch are aids, but the most  
important feature is the cards  
themselves. Cheap, worn  
or soiled cards are out of  
keeping, annoying to the  
guests, and make misplays  
and misdeals frequent. . . .  
Our line embraces whist and  
standard sizes, plain and  
fancy faces, all grades and  
qualities.

W. C. Hawker & Co.

W. C. HAWKER.  
J. H. DEORSAY.

70 Main St.



## Frosting for Cake.



### DELICIOUS CHOCOLATE FROSTING.

Boil together until it strings from the spoon, one cup light brown sugar, one-half cup water. Remove from the stove, and stir in rapidly the whites of two eggs beaten to a stiff froth, and one-fourth cake of Baker's chocolate finely grated. This is sufficient to spread between three layers of cake and on top. Spread while warm.

MRS. ALONZO DAVIES.

### BROWN FROSTING.

Two cups brown sugar and one cup water boiled till it is brittle in water. Beat the whites of two eggs stiff and pour the boiled sugar on the eggs, stirring till thick. Put on the cake at once.

MRS. F. A. LOVEJOY.

### CHOCOLATE FROSTING.

One-half cup grated chocolate, one-half cup sugar, teaspoonful boiling water. Put in double boiler and stir five minutes. Beat an egg very light and stir in. Let it remain on fire ten minutes.

MRS. W. M. PULSIFER.

### BROWN SUGAR FROSTING.

Two cups of brown sugar, one cup hot water, a pinch of cream tartar. Boil until it hardens when dropped in cold water. Pour over the beaten whites of two eggs and beat until light.

OLGA PFAHL.

### CHOCOLATE FROSTING.

One cup sugar, amount of chocolate desired, one-fourth cup warm water, boil until it threads. Beat the white of an egg to rather a stiff froth, and then turn the boiling liquid slowly over the egg, stirring all the time.

MISS EMILY O. STEWARD.

## FIG FILLING FOR CAKE.

One pound figs boiled ten minutes or until tender. Drain off water and chop fine. Add two and one-half cups sugar and one cup hot water, and simmer until clear. It is then ready for use and will keep any length of time. MRS. NORRIS.

## SOUR CREAM FROSTING.

One cup *sour* cream, one and one-half cups sugar. Boil fifteen minutes. Take from the fire and add one cup chopped walnuts. This is sufficient for a large cake.

MRS. GEO. CANNON.

## FROSTING.

One cup granulated sugar, one-fourth teaspoonful cream tartar and one-third cup boiling water. Boil without stirring until syrup threads, then pour in a fine stream on the beaten white of an egg, beating together well; when perfectly smooth pour over the cake. MRS. CARRIE REDINGTON.



## Fancy Desserts.



An angel to make 'em!  
A combination!  
Like medicine shake 'em  
Together, and 'tis an open question,  
How much of it all will be  
Good for digestion.

---

### SEA FOAM.

Bake four large, sour apples and scrape the pulp; add one cup of sugar and the white of one egg not beaten, then beat the whole one half hour.

MRS. JAMES DRUMMOND.

### GELATINE CHARLOTTE RUSSE.

One pint cream whipped light, one-half ounce gelatine dissolved in cup hot milk, whites of two eggs, beaten stiff, one cup sugar. Mix cream, eggs and sugar; flavor with vanilla, and beat in gelatine and milk the last thing. Let it get quite cold before finishing; line a mould with slices of sponge cake or ladies' fingers, fill with the mixture and set on ice.

MRS. LOVEJOY.

### BANANA CREAM.

Same as above adding four bananas peeled and scraped fine. Omit flavoring and scrape with a silver knife.

H.

### DEVEILED ALMONDS.

Blanch and shred two ounces of almonds, and fry to a light brown in butter. Mix one tablespoonful of Chutney sauce, two tablespoonfuls of chopped pickles, one tablespoonful of Worcestershire sauce, one-fourth tablespoonful of salt and a speck of cayenne well together; pour over the almonds and serve when hot.

MRS. A. L. SMITH.

## ICE CREAM.

Two quarts cream, one quart milk, two cups sugar, flavoring. Add fruits if desired and freeze.

MRS. EDWARD WARE.

## CAFE PAPE.

To one pint of sweet whipped cream add one cup of sugar and one-half cup of clear, strong coffee. Beat until smooth, then put in a mould and pack in salt and ice two hours and a half. Cut and serve the same as ice cream.

A. F. H.

## FROZEN PUDDING.

One pint milk, one cup sugar, two tablespoonfuls corn starch, one saltspoonful salt, two eggs, one quart cream, one tablespoonful flavoring. Boil the milk, mix sugar, corn starch, salt and eggs and beat all together; add boiling milk and cook in a double boiler twenty minutes, stirring constantly until smooth; when cool add the cream, flavoring and sugar. This makes a smooth and delicious cream; then add two tablespoonfuls of soaked gelatine, flavor with wine and vanilla; cut a pound of French fruit in small pieces, or use one cup of macaroons, pounded, or one cup of mixed almonds and pistachio nuts pounded fine. Pack in salt and ice for two hours.

MRS. F. W. HASKELL.

## COFFEE JELLY.

One-half box gelatine, dissolved in one-half cup cold water; when dissolved pour one cup of hot coffee over gelatine and one cup of sugar. Strain and set till it begins to jelly; add one cup of whipped cream. Put in mould to harden.

MRS. S. S. BROWN.

## SPANISH CREAM.

One pint of milk, one-half box of gelatine, three eggs, five tablespoonfuls sugar. Put the milk and gelatine in boiling water, and when dissolved add the yellow of the eggs beaten with the sugar. Boil until it begins to thicken. Beat the whites to a stiff froth; then beat all together five minutes. Flavor with vanilla.

MRS. W. DINSMORE.

## PINE APPLLE SHERBET.

One pint and one half can of pine-apple, or, if fresh fruit, one large pine apple; one pint sugar, one pint water, one teaspoonful gelatine. Soak gelatine one or two hours in cold water. Chop the fruit fine; add the sugar and juice from the can. Have half the water hot and dissolve the gelatine in it. Stir this and cold water into the pine apple. Freeze. This will be nice and creamy.

MRS. S. E. WARE.

## BAVARIAN FRUIT CREAM.

Cover one-half box gelatine with cold water; mix one cup sugar with one pint of fruit juice and cook a few minutes; add the dissolved gelatine; stir well, and strain into a tin pan; put on ice and stir until it thickens, then add one pint of whipped cream. Plain Bavarian cream may be made by substituting one-half pint of cream in place of fruit juice, and flavoring with any flavor preferred.

MRS. F. A. BARRELLE.

## ORANGE SHERBET.

One tablespoonful gelatine, one-half cup cold water, one-half cup boiling water, one cup sugar, one cup cold water, six oranges or one pint of juice. Soak the gelatine in the one-half cup cold water ten minutes; add the boiling water, and when dissolved add sugar, and then the cup of cold water and the orange juice. Strain when the sugar is dissolved and freeze.

FANNIE W. CHANDLER.

## ICE CREAM.

Two quarts of cream, one quart of milk; to each quart of the mixture add one-fourth ounce of flavoring, and one-half pound of sugar. Stir until the sugar is dissolved, then freeze. H.

A nice dessert, to be eaten with cake, is made by slicing five or six bananas; then sprinkle over them one cup sugar, and squeeze over the sugar the juice of one lemon. Let stand one-half hour or more.

MRS. NORRIS.



---

## NEW DESSERTS FOR A WEEK.

---

It begins Monday morning—the ever repeated question: “What shall we have for dessert?” and extends throughout the week. The following new desserts will be found to make a pleasant variety, and can be obtained in nearly every part of the world:

### MONDAY.—CHOCOLATE PUFF BALLS.

One cup of sugar, one tablespoonful of butter, one egg, one cup of milk or water. Beat well together, add a large teaspoonful of baking powder, two tablespoonfuls of scraped chocolate, or, better still, breakfast cocoa, a teaspoonful of vanilla extract, and flour to make stiff as layer cake. Grease as many cups as needed, fill half full of batter, set in a steamer over the potatoes while they boil, and in one half hour they will be ready to serve. A cup of English currants may be added.

For sauce: Use one cup of sugar, one-half cup butter, and a teaspoonful of vanilla beaten together until like cream. Heap over each puff and serve warm.

### TUESDAY.—PINEAPPLE PIE.

Line a deep tin with paste and fill with the following mixture; One-half can shredded pineapple, two cups plain or evaporated apple sauce, the yolks of two eggs, two cups of sugar. This will make two pies. Bake in a moderate oven, and frost the top with the two whites beaten stiff. The other half can of pineapple will make delicious flavoring for a custard for the supper table. If not shredded, chop the pieces fine, and stir in after the custard is ready for the oven.

### WEDNESDAY.—KLONDIKE SNOW.

One quart of milk, one cup of white sugar, two heaping tablespoonfuls of corn starch dissolved in a little milk and stirred in when the mixture is boiling. Flavor with almond flavoring and pour into a deep glass dish. When cool, cover with the whites of three eggs beaten stiff with one cup sugar. Then sprinkle with grated cocoanut.

---

THURSDAY.—MOCK PUMPKIN PIE.

Line deep pie tins with good rich crust. Mash and measure two cups of cooked sweet potato. Beat with it two eggs, one cup sugar, three cups of milk, a teaspoonful each of ginger and cinnamon. Fill the crusts and bake slowly one hour. These are better than most pumpkin pies.

## FRIDAY.—BASEBALL PUDDING.

One cup molasses, two cups of flour, one tablespoonful of butter, one egg, one teaspoonful soda, and one of ginger, one cup of hot water. Grease two one-pound baking powder cans, fill half full and bake in a moderate oven. The rest of the batter will make little tea cakes.

WE DO NOT GIVE A cheap job  
on a cheap stock  
at any price. . .

H. A. CUMMINGS & COMPANY.



WE DO GIVE A good job  
on a good stock . . .  
at a reasonable price.



## Pickles and Jellies.

"The best of families have their family jars."

---

### FRUIT JELLY.

Dissolve two-thirds of a box of gelatine in one pint of boiling water; then add another pint of water and one cup of wine, also one pint of sugar. Strain into moulds and drop in English walnuts, blanched almonds, oranges and bananas, or fruit of any kind. This will fill two moulds. MRS. CLARENCE MARSHALL.

### COFFEE JELLY.

One-half cup gelatine, one-half cup sugar, dissolved in one pint of very strong coffee; stir until smooth; strain into moulds. To be eaten with cream and sugar.

MRS. CLARENCE MARSHALL.

### ELDERBERRY AND APPLE JELLY.

Equal quantities of crab apples and berries. Cook the apples in water (not quite enough to cover them) until soft. Crush the raw berries in a mortar and squeeze them through cheese cloth. Strain apple juice but do not squeeze apples. Mix the two juices, measure and boil with an equal quantity of sugar.

FLORENCE DRUMMOND.

### GREEN GRAPE JELLY.

The grapes should have that clear look which they have when just beginning to ripen. Stem the grapes and nearly cover with water; boil till soft and drain through fine cheese cloth jelly-bag. Boil and skim the juice and add three-fourths pint of hot sugar to each pint of juice, and boil fifteen or twenty minutes. It makes a very pretty amber jelly.

MRS. NORRIS.

## CUCUMBER PICKLES.

One ounce white mustard seed, one ounce black pepper, one ounce white juniper berries, three green peppers, two pounds sugar. Salt cucumbers for three days in brine strong enough to bear up an egg, and then pour scalding vinegar over them three times. When ready to bottle pour vinegar off and add cold vinegar into which has been carefully stirred one-half pound of ground mustard.

MRS. ARNOLD.

## OLD ENGLISH "KETCHUP."

One peck ripe tomatoes, one-half cup salt, one cup brown sugar, two tablespoonfuls black pepper, one-half tablespoonful red pepper, one tablespoonful mustard, two tablespoonfuls cloves, three heads of garlic or four onions instead, one quart of vinegar, one-half pint of brandy. Cook for an hour tomatoes, onions and salt, then put through a sieve; and adding the spices and liquids cook rapidly until of proper consistency, about two hours. Bottle and seal.

MRS. ARNOLD.

## PRESERVES.

Eight pounds hard pears, six pounds sugar, one-fourth pound green ginger root, four lemons, one pint water; cook three hours. Cut the pears in quarters and then cut each quarter in four pieces; chip the lemons using all but the seeds; scrape and slice the ginger and mix with the rest; add the water and sugar and cook three hours. Be sure to use the pears before they ripen.

MRS. LOVEJOY.

## CUCUMBER PICKLES.

To each hundred of cucumbers put one pint of salt and pour on boiling water sufficient to cover the whole; cover them tight to prevent the steam from escaping and let them stand twenty-four hours; they are then to be taken out and after being wiped perfectly dry, care being taken not to break the skin, placed in the jar in which they are to be kept. Boiling vinegar, with any kind of spice preferred, is then put to them and the jar closed tight; in a month they are ready for use.

MRS. FRANK REDINGTON.

## PEPPER RELISH.

One gallon green tomatoes chopped fine, four large onions, three red peppers with seeds left in, three green peppers; chop all together with one cup salt and drain very dry; put in kettle with one teaspoonful each of black pepper, allspice and cloves, four tablespoonfuls mustard seed (white), two of celery seed, three pints of vinegar, or enough to cover. Cook twenty minutes.

MRS. YATES.

## PEACH PICKLES.

Put one clove into each peach opposite the stem end, and place in a jar with the cloved end up. Boil together in the proportions of one pound sugar to one quart of vinegar, the quantity of liquid required to cover peaches, and pour boiling hot upon peaches. Cover close. Ready for use in three weeks.

MRS. ARNOLD.

## TOMATO CATSUP.

Take ripe tomatoes, wipe clean, cut up and cook until soft, then strain through a sieve; to every gallon add one pint of vinegar, three heaping tablespoonfuls of salt, three of sugar, two of black pepper, two of mustard, three of cinnamon, two of cloves, one-half tablespoonful of mace, one-half teaspoonful, scant, of red pepper. Tie the spices in a bag except the red pepper; boil slowly four or five hours.

GRACE PULSIFER.

## RASPBERRY SHRUB.

To three quarts of berries add one quart of sharp vinegar. Let it stand one day then squeeze through a thin cloth. To one pint of juice add one pound sugar. Boil twenty minutes.

MRS. CARR.

## MUSTARD RELISH.

The yolks of three eggs beat in three tablespoonfuls of mustard, one teaspoonful black pepper, shake of cayenne, one teaspoonful of salt, one teaspoonful of sugar; stir these into two-thirds cup of hot, sharp vinegar. Cook until thick as cream; if too thick add vinegar.

MRS. A. THOMPSON.

## RHUBARB MARMALADE.

Five pounds rhubarb cut in small pieces, five pounds sugar, five oranges cut fine and tough part taken out. Stew rhubarb and oranges one-half hour, then add the sugar. Stew slowly two hours and can.

MRS. EDW. WARE.

## TOMATO PICKLE.

One gallon sliced tomatoes and four onions sliced; put them in a jar in layers with a little salt; let them stand over night, then drain well. Take one tablespoonful black pepper, one of allspice, two of cloves, three of mustard, all ground fine, six green peppers cut fine; mix all well together in a jar, and cover with hot vinegar. Cook the tomatoes and onions till soft, then drain again before covering with the spiced vinegar.

MRS. CARR.

## FRENCH MUSTARD.

Three tablespoonfuls of mustard, one tablespoonful of sugar, beat in one egg until it is smooth; one tea-cup of vinegar. Put on stove and cook three or four minutes, stirring all the time. When cool add one tablespoonful of butter, taking care to get it worked through.

MRS. W. J. LANIGAN.

## CRAB APPLE PICKLE.

Ten pounds fruit, five pounds sugar, two and one-half quarts vinegar or a little more. Steam the apples until fork penetrates them easily. Boil vinegar with one tablespoonful each—ginger, cloves, cinnamon, allspice, in a bag. Pour over apples and it's delicious.

MRS. YATES.

## FRENCH MUSTARD.

Three large teaspoonfuls mustard. Put into a bowl, pour hot water on to make a stiff paste; cut smooth; add one-half cup vinegar, one tablespoonful sugar, a pinch of salt, beaten yolks of two eggs. Set the whole in top of tea kettle until it thickens, then add butter size of an egg.

MRS. CARR.

## RIPE CUCUMBER PICKLE OR RUSSIAN BEAR.

Take large and ripe cucumbers before they become soft ; cut in rings, pare, divide in smaller pieces, and remove the seeds ; cook the pieces very slightly in water salted just enough to flavor well ; drain and put in a stone jar. Prepare a vinegar as follows : two pounds of sugar to two quarts vinegar, a few slices of onion, some cayenne pepper, whole allspice, cloves and cinnamon, according to taste. Much cooking injures the pickle. The pieces should be firm when taken from the fire.

MRS. E. H. FOX.

## MUSTARD PICKLE.

One quart whole cucumbers, one quart sliced cucumbers, one quart green tomatoes, one quart small onions, one large cauliflower, four green peppers, one bunch celery. Divide the cauliflower in small pieces, slice the tomatoes, chop the peppers. Make a brine of four quarts of water and one pint of salt ; heat it hot, pour it over the sliced vegetables and let it stand twenty-four hours ; then heat it just enough to scald and drain. Mix one cup of flour and six tablespoonfuls ground mustard, one tablespoonful turmeric with enough cold vinegar to make a smooth paste, then add one cup sugar and sufficient vinegar to make two quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time ; then add the vegetables and cook until heated through.

MRS. J. C. FULLER.

## MUSTARD PICKLES.

Two quarts green cucumbers, one quart tomatoes, six green peppers cut in pieces the size of dice ; one quart white onions, one cauliflower, tear up inside not using the green leaves ; one head celery cut up. Place the vegetables in salt and water, and let them stand twenty-four hours, pour off the water, and place in cold water, and scald five or ten minutes, or, until tender ; pour off the water and cover with a dressing containing six tablespoonfuls of mustard, one-half cup of flour, one cup of sugar, one-half teaspoonful of cayenne, one tablespoonful of turmeric. Mix smooth with a little vinegar ; stir the whole dressing into one quart boiling vinegar.

MRS. T. E. RANSTED.



## CHOW-CHOW.

One quart small cucumbers, two quarts small onions, two quarts small string beans, three quarts green tomatoes, chopped coarsely; two heads cauliflower, cut into small pieces; two bunches celery, cut in inch pieces; put in stone jar mixing with one cup salt; let set twenty-four hours; scald in the brine, then drain off all you can. Now put in preserving kettle and sprinkle through them an ounce of turmeric for coloring, six red peppers, chopped coarsely; four tablespoonfuls of mustard seed, two of celery seed, two of whole cloves, two of whole allspice, a coffee cupful of sugar, and two-thirds of a cupful of mustard mixed with boiling water, enough vinegar to cover the whole well. Simmer until it seems tender and put in bottles or glass jars.

MRS. W. A. YATES.

## MUSTARD PICKLE.

One quart each of whole cucumbers, or whole ones sliced, and green tomatoes sliced, one large cauliflower cut into pieces, one quart of small onions, two green peppers cut fine. Make a brine of four quarts of water and one large cup of salt; pour over mixture of vegetables and let soak twenty-four hours; heat just enough to scald, then drain. Mix one cup flour, six tablespoonfuls of ground mustard, one tablespoonful turmeric, with enough cold vinegar to make a smooth paste; then add one cup sugar and sufficient vinegar to make two quarts in all. Heat mixture, stirring all the time until it thickens. Add the vegetables and cook until well heated through.

MRS. W. J. LANIGAN.

## MUSTARD PICKLES.

One quart each of onion, cabbage, green tomatoes, and cucumbers chopped, then cover with one-half cup salt and cold water. The next day drain off the salt and water, then cover with vinegar and heat; drain again and add vinegar to cover and one cup mustard, one-half cup flour mixed in cold vinegar, one cup sugar. Let all come to a boil then bottle it. One tablespoonful turmeric powder mixed in cold water then added to the pickle improves the color.

MRS. E. H. FOX.

## For the Chafing Dish.

### GRIDDLED ALMONDS.

Griddled almonds make a delicious bon bon, and may be readily made at home. Blanch a cupful of almonds and dry them thoroughly. Boil one cup of granulated sugar with a quarter of a cup of water until it "hairs;" then throw in the blanched almonds. Let them cook in this syrup, stirring them occasionally, until they become a delicate golden brown before the sugar changes. As soon as the sugar commences to take on a color quickly take the pan from the fire and stir the almonds rapidly until the syrup has turned back to sugar and clings irregularly to the nuts.

S. A. HASKELL.

### CHICKEN TERRAPIN.

Boil a chicken till tender. When cold cut in small pieces; put in chafing-dish; add a quarter of a pound of butter, creamed with a tablespoonful of flour, red pepper, salt, Worcestershire sauce to taste; add cream until quite soft. Cook ten or fifteen minutes. When ready to serve add wine glass of sherry.

MRS. F. J. ARNOLD.

### LOBSTER NEWBURGH.

Four pounds of lobster in the shell, one cup thick cream, one-half cup butter, yolks of three eggs, dash of mace, dash of cayenne pepper, two tablespoonfuls of sherry, one tablespoonful of brandy. Cut lobster as for salad; put in the chafing dish butter and pepper first, then beat the yolks of the eggs very light, and add the cup of cream and mace; beat well together and heat two or three minutes; stir constantly until the consistency of salad dressing. Just before removing from the heat, add sherry and brandy mixed. For six people. MRS. F. W. HASKELL.

Established 1853.

**J. PEAVY & BROS.,**  
**One Price Clothiers, Manufacturers,**  
**Wholesalers and Retailers,**

31 MAIN STREET,

WATERVILLE, ME.

**Clark W. Drummond,**

**REAL ESTATE,  
 RENTAL and  
 INSURANCE  
 AGENCY,**

120 Main St.,  
 Waterville, Maine.

**Pure Drugs**

.....AT.....

**LIGHTBODY'S.**

Use his **HEADACHE  
 POWDERS.**

Main St.,  
 Waterville, Maine.

**Cressey, Jones & Allen,**

**PIANOS, ORGANS,  
 AND MUSICAL  
 MERCHANDISE.**

**W. E. CHADWICK, Manager.**

162 Main St., Waterville.

**To Insure**

The best results from these  
 recipes, use

**ROB ROY FLOUR.**

For sale at the

**CASH GROCERY,  
 W. P. STEWART & CO.**

**Elmwood Hotel.**

**MODERN and  
 UP-TO-DATE.**

**H. E. JUDKINS, Proprietor.**

Waterville, Me.

**Ask to See**

.....THE.....

**LADIES' MIZPAH BOOT.**

A \$3.50 boot for \$3.00.

Made on a new last.

The very latest style.

A perfect fitting boot.

**DINSMORE & SON,  
 92 Main St., Waterville.**

## DEVILLED EGGS.

Five hard-boiled eggs, butter the size of an English walnut, half a pint of milk, two teaspoonfuls of corn starch, heaping tablespoonful of grated Parmesan cheese, small coffeespoonful of dry mustard. Take spoonful of olive oil, salt, red and black pepper and as much Chili Colorado as you can take up on the end of a knife. Mix the yolks, the mustard, olive oil and condiments together in a bowl with the back of a silver spoon. Put into the chafing-dish the milk, the butter, with which the corn starch has been mixed, the whites of the eggs, cut up very fine, a little salt. Stir constantly until boiling hot. In the meantime let some one spread thick on slices of buttered toast the paste, over which scatter the cheese, over this pour the hot white sauce and serve.

MRS. ELLEN READ.

## SOFT CLAMS WITH SCALLOPS.

Six well-cleaned soft clams with double the number of small scallops, covered with white wine, seasoned with pepper and salt and slightly thickened with floured butter; simmer in a chafing-dish twelve minutes.

MRS. ELLEN READ.

## CREAMED CLAMS.

Chop clams fine; put them in a white sauce as for milk toast; add butter, salt, pepper, and serve on toast.

MRS. BUTTERFIELD.

## OYSTERS.

One quart of large oysters thoroughly drained, one large tablespoonful of butter, two even teaspoonfuls of corn starch, salt, black and red pepper, small coffeespoonful of celery salt, the same of Chili Colorado. Mix butter, corn starch and the seasoning in the chafing-dish. When hot, add the oysters, taking them up one by one with a silver fork. Stew until the oysters are well filled out with the edges curling, and serve with thin slices of graham toast buttered. (A little chopped celery and parsley stirred in with the oysters just before they are done is a great improvement.)

MRS. ELLEN READ.

---

**BURNHAM'S  
HASTY JELLYCON**



**This Package  
Makes This**





**IN ONE MINUTE. NO COOKING!**

---

## Honey and Arbutus Cream.

A DELIGHTFUL APPLICATION FOR THE  
FACE, HANDS, SKIN, AND COMPLEXION.

PRICE, 25 CENTS.

ALDEN & DEEHAN, Waterville, Maine.

---

## EMPLOYERS' Liability Assurance Corporation.

---

ACCIDENT AND LIABILITY  
INSURANCE OF ALL KINDS.

FIDELITY BONDS.

AGENTS WANTED.

---

**W. A. R. BOOTHBY, Gen'l Agent,**  
**WATERVILLE, ME.**

## LOBSTER.

One cold boiled lobster picked apart, not in too fine pieces, the fat kept separate from the meat, quarter of a pound of butter, four tablespoonfuls of cracker crumbs, use the cream crackers rolled fine, yolks of three hard boiled eggs, yolk of one raw egg, coffeespoonful of dry mustard, salt, black and cayenne pepper mixed with the dry lobster to highly season it, teacupful of rich milk. Mix the butter, fat of the lobster, yolks of the hard boiled eggs and mustard to a smooth paste. Heat in the chafing-dish and add gradually the milk and beaten yolk of the raw egg, then add cracker crumbs and lobster. Toss the mixture about with fork and spoon until thoroughly heated through and serve. (The eggs should be boiled early in the day and allowed to become perfectly cold, otherwise they will not cream well with the butter.)

MRS. ELLEN READ.

## LUNCHEON SARDINES.

Select firm, medium-sized fish; remove the skin carefully; put into the hot water dish on the chafing-dish frame; pour into dish a pint of hot water. Now place the cutlet dish on top, and in it put a teaspoonful of butter, a teaspoonful of anchovy paste, half a glassful of white wine, and a very little white pepper. In this, warm up six sardines; put each one carefully on a piece of toasted bread no wider than the fish itself.

MRS. ELLEN READ.

## WELSH RAREBIT.

Grate a pound of mild American cheese, no other will give satisfaction. Butter the size of an English walnut. When butter greases bottom of chafing-dish add cheese and stir continually with wooden spoon until well melted. Add a tablespoonful of ale, beer or cream every few minutes until about a cupful of beer or ale, or a half cupful of cream has been used. Add four mustardspoonfuls of mustard, a spoonful of Chili Colorado. Cook five minutes and serve hot on toast or soda crackers. (This is sufficient for four persons. Do not put large pieces of cheese into the dish and cut with a knife as it melts, as that will make it lumpy.)

MRS. ELLEN READ.

# G. S. FLOOD & CO.,

SHIPPERS AND DEALERS IN

## Anthracite and Bituminous Coal...

Wood, Lime, Cement, Hair, Pressed Hay,  
Straw and Drain Pipe.

COAL YARD AND OFFICE:

COR. MAIN AND PLEASANT STS.

DOWN TOWN OFFICE:

STEWART BROS.

GEO. PRATT MAXIM,

Pianoforte, Harmony, and Composition,

Corner West and North Streets.

## THE SOROSIS SHOE.

Messrs. A. E. Little & Co.:

My Dear Sirs:—I am wearing the "Sorosis" shoes you so kindly made for me. You will remember that when I talked with you about giving this shoe the name "Sorosis," I told you that in order to carry this name it must be the finest, the best shoe made in this country. From what you said I thought it would be, and am happy to write you that I am not disappointed. A more comfortable, a more beautiful, or as perfect a shoe I have never worn or seen.

Yours very truly,

MARY DAME HALL,

President of Sorosis.

A full line of the Sorosis at

W. S. DUNHAM'S,

Sole Agent for Waterville and Vicinity.



# CANDIES.



"Sweets to the sweet."

## PEANUT CANDY.

One cup of sugar, one and one-half cup molasses, one-half cup milk. Stir in a small piece of butter when done. Boil until it hairs. Just before taking from the stove add two quarts of peanuts; cool, and pull until white. Make into a bar and cut with a sharp knife into thin slices.

MARGARET F. LORD.

## PEPPERMINTS.

Two cups of sugar, one-half cup of water. Boil five minutes and flavor with peppermint. (Checkerberry may be added in place of peppermint, and a little pink coloring.) Stir until thick and drop carefully on well buttered white paper.

MARGARET F. LORD.

## PLAIN MOLASSES CANDY.

Use one cup of molasses, two cups of sugar, one cup of water and one tablespoonful of vinegar. Let these ingredients boil together briskly without stirring until crisp threads will fall from the spoon, probably about half an hour; then add a small piece butter. Begin to pull it as soon as it is cool enough to handle.

MRS. F. W. HASKELL.

## CREAM DATES.

Boil one cup of water, two cups of sugar, one-half teaspoonful of cream of tartar and one-half teaspoonful of vanilla until it becomes gummy. Remove from the stove and beat briskly until cool, white and sugary in appearance. Stone and wash the dates and fill with the cream.

MRS. F. W. HASKELL.



**AUNT JUDY'S MOLASSES CANDY.**

One cup of molasses, one-half cup of sugar, one teaspoonful of vinegar, butter two-thirds the size of a nutmeg. When boiled sufficiently to "thread" add a little soda.

MRS. F. W. HASKELL.

**ICE CREAM CANDY.**

Two cups of sugar, one cup of water, one-fourth of a teaspoonful of cream tartar, two-thirds of a teaspoonful of vanilla. Pull until very white and add the vanilla while pulling into narrow bands.

MRS. F. W. HASKELL.

**PEPPERMINTS.**

Two cups of sugar and one cup of water boiled together for five minutes; then flavor with one spoonful of peppermint. Stir until thick and then drop from a spoon on buttered paper.

MRS. F. W. HASKELL.

**COCOANUT CANDY.**

Grate the meat of a cocoanut and mix with it two pounds of sifted white sugar, the beaten whites of two eggs, and the milk of the nut. Make into little cakes, and in a short time they will be ready to eat.

MRS. F. W. HASKELL.

**CHOCOLATE CARAMELS.**

One cup of molasses, one cup of milk, two cups of sugar, eight tablespoonfuls of grated chocolate, and a piece of butter half the size of an egg. When cooked pour into a buttered pan, and when nearly hard mark into squares with a knife.

MRS. F. W. HASKELL.

**PEANUT CANDY.**

One quart of shelled and skinned peanuts, all ready before starting the candy, which is made of three cups of molasses, a piece of butter the size of a walnut, and one-half cup of white sugar. Boil until it becomes brittle when dropped in cold water; then stir in the peanuts and spread very thin on buttered pans.

MRS. F. W. HASKELL.

## VINEGAR CANDY.

One cup of vinegar, one cup of sugar, butter the size of a nutmeg. Boil until it hardens. Pour into buttered pans, so as to have it thin and crisp.

MRS. F. W. HASKELL.

## CREAM WALNUTS.

One pound of walnuts in halves, one pound of sugar, the white of one egg, one teaspoonful corn starch; mix enough water with these to make a stiff paste and flavor with vanilla. Roll into balls, flatten a little and press a half of a walnut on each side.

MRS. F. W. HASKELL.

## VANILLA TAFFY.

One cup of vinegar, three cups of sugar, butter the size of a walnut, and one-half teaspoonful of vanilla. Boil until of the proper consistency, and pour out on buttered tins.

MRS. F. W. HASKELL.

## BUTTER SCOTCH.

Three cups of brown sugar, three-quarters of a cup of water, butter the size of a walnut, a pinch of soda, and flavor to suit the taste. Cook until it begins to harden when dripping from a spoon. Pour it out into buttered tins. As it cools, mark off in squares with a knife dipped in water, which prevents its sticking. When thoroughly cool turn the pan upside down, tap on it with a knife, and the candy will easily drop from the pan.

MRS. F. W. HASKELL.

When I have not specified any particular kind of sugar, use confectioners' or powdered sugar. It makes much better candy than granulated.

## ICE CREAM CANDY.

Three cups sugar, six tablespoonsfuls water, let it dissolve; then add two tablespoonsfuls cream tartar in a very little water. When nearly done add small piece of butter. Work till white.

MRS. F. A. LOVEJOY.

## CHOCOLATE ANNER.

One cup milk, two cups sugar, two squares chocolate, butter size of a walnut. Boil till it hardens in cold water, then beat till it begins to sugar. Turn in buttered pan and cut in squares.

FLORENCE L. DINSMORE.

## BROWN SUGAR.

One cup of good cream, three cups of brown sugar, one cup of chopped walnuts. Boil until done. Stir in walnuts and flavor with vanilla. Beat until it begins to granulate; pour into pan and let it harden; cut in squares.

FLORENCE L. DINSMORE.

## POP CORN.



One cup sugar and one-half cup of water, boil, then add one cup of molasses, one-fourth cup of vinegar. Boil until hard in water; add one teaspoonful of soda, one quart of pop corn.

FLORENCE L. DINSMORE.

## HARLEQUIN CANDY.

*First layer—Cocoanut.* One-half white of an egg, one-half tablespoonful cream, one cup grated cocoanut, mold in white confectioners' sugar until stiff. Spread in the bottom of a loaf tin lined with white paper, slightly buttered or sugared to prevent sticking. *Second layer—Pink.* One-half white of an egg, one-half tablespoonful cream, one teaspoonful vanilla and pink sugar; spread over the first layer of cocoanut. *Third layer—Almond.* One-half white of an egg, one tablespoonful cream, one-half tablespoonful almond, three-fourths cup of blanched and split almonds; add sugar and spread on second layer. *Fourth layer—Chocolate.* One-half white of an egg, one-half tablespoonful cream, two tablespoonfuls vanilla, one square Baker's chocolate melted; mould in sugar as before and spread on third layer. *Fifth layer—Orange.* One-half white of an egg, the rinds of two oranges grated, the juice of one-half of an orange; mould and spread on fourth layer. Three pounds of sugar for this quantity.

MRS. F. W. HASKELL.



## From England.

The following collection of approved recipes has been furnished by Mrs. John Barker of Wakefield, England, mother of Rev. J. W. Barker the present pastor of the Unitarian Church of Waterville.

### YORKSHIRE PUDDING.

*Ingredients.*—Three tablespoonfuls flour, one egg, one-half pint milk, one-half teaspoonful salt, one-half tablespoonful dripping. Bake pudding one-half to three fourths of an hour.

### BREAD PUDDING.

*Ingredients.*—One-fourth pound bread, one ounce suet, three ounces sugar, one ounce currants, one egg, one-fourth pint milk, salt and nutmeg.

*Method.*—Soak bread in cold water; when soft, pour off water and squeeze dry with the hand; beat up with a fork; add suet finely chopped, sugar, currants, and eggs well beaten; pour into greased basin, and steam one and one-half to two hours.

### STUFFED HADDOCK.

*Ingredients.*—One haddock (two and one-half pounds,) two ounces bread, two ounces suet, one dessertspoonful chopped parsley, thyme, marjoram, pepper and salt.

*Method.*—Wash haddock, cut off fins, and dry fish inside and out with cloth; prepare stuffing; soak bread in cold water ten minutes; chop up suet and parsley; when bread is soft, strain off water and squeeze dry; add all the other ingredients to the bread. When stuffing haddock, place on its back, press stuffing well in and fasten with a skewer, turn right side up, pass tail through each of eyes, fasten with skewer. Melt dripping in a tin, put in fish, cover with flour. Allow twenty minutes to a pound and twenty minutes over.

## SAVOURY PUDDING.

*Ingredients.*—One-half pound bread, one-fourth pint milk, one and one-half tablespoonful oatmeal, one ounce suet, one-half tablespoonful sage, two onions, one egg, pepper, salt, thyme, marjoram, one-half ounce dripping, one tablespoonful parsley.

*Method.*—Soak bread in cold water; when soft, pour off and squeeze dry; beat up bread, chop suet, onions and parsley; mix all the dry ingredients together with an egg beaten and milk; make the dripping hot in a dripping tin, and pour on the pudding. Bake one hour. Serve with onion gravy.

## MINCE MEAT.

One-half pound apples, two ounces raisins, two ounces currants, two ounces suet, two teaspoonfuls cinnamon, two ounces sugar, one small lemon. Peel, core, and chop apples, chop suet, add currants and raisins; mix all together; add juice of lemon; line tin with flaky pastry; put in one teaspoonful mixture; cover with paste, one ounce candied peel. Bake in quick oven.

## PARKIN.

One pound medium oatmeal (Scotch,) three ounces lard, one teaspoonful ginger, two tablespoonfuls flour, two ounces sugar, one-half teaspoonful baking powder, one pound treacle. Bake in a moderate oven one-half to three-fourths of an hour.

## FIG PUDDING.

One-fourth pound beef suet, one-half pound flour, one-fourth pound bread crumbs, two ounces sugar, little baking powder, one-half pound figs, cut into small pieces.

## HARICOT MUTTON.

*Ingredients.*—One pound neck mutton, one turnip, one carrot, one onion, one tablespoonful flour, one teaspoonful salt, one-half teaspoonful pepper, one pint water.

*Method.*—Make some dripping hot in a dripping tin; cut meat into chops, fry it; slice onion and fry it; then mix flour to smooth paste with cold water, put into pan till it boils; cut vegetables, add to gravy. Let all simmer two hours.

## PLUM PUDDING.

One pound suet, one pound currants, one pound large (Valencia) raisins, eight eggs, pinch of salt, one-half nutmeg, one pound sugar, two ounces candied peel, grated fine, one teaspoonful allspice, one-half pound bread crumbs, one-half pound flour, one-half pint milk.

## YORKSHIRE TEA CAKES.

*Ingredients.*—Two pounds flour, one ounce yeast, one ounce lard, one ounce butter, two ounces currants, two ounces sugar, one pint milk, one teaspoonful salt.

*Method.*—Rub the butter and lard in the flour, dissolve yeast in a little lukewarm water, make a hole in the center of flour and pour in yeast; add milk slightly warmed, sprinkle salt round edge, let it sponge for one-half hour; warm sugar and currants and add; knead and let it rise. Make up into cakes, place on a greased tin and allow to rise again. Bake in a hot oven about ten minutes.

## LANCASTER STEW.

*Ingredients.*—One pound skin beef, one-half onion, one tablespoonful flour, pepper, salt, one-half pint cold water, one ounce dripping.

*Method.*—Cut meat into small pieces, dip in the flour, pepper and salt mixed. Put in stew jar; slice and fry onions in dripping, add to the stew; pour over the water. Put in a moderate oven from three to five hours.

## SAVOURY BALLS.

*Ingredients.*—One-fourth pound flour, one ounce suet, one-half teaspoonful baking powder, one-fourth teaspoonful thyme and marjoram, one tablespoonful chopped parsley, small piece of onion, salt, cold water to mix.

*Method.*—Chop suet, parsley, and onion fine; mix all dry ingredients together; form into stiff paste with cold water. Make into six balls; cover in a pan of boiling water, with a little salt in water, for twenty minutes. Serve with Lancaster stew.

## FRUIT AND BATTER PUDDING.

*Ingredients.*—Four tablespoonfuls flour, one egg, one-half pint milk, little salt, one tablespoonful sugar, and rhubarb.

*Method.*—Mix flour, salt, and sugar; beat up egg, add milk to it, and mix with flour to smooth batter. Melt some dripping in a tin, pour in batter, cut rhubarb into small pieces, and cover batter with it. Bake in a quick oven just over half an hour. Cut into squares, sprinkle sugar over and serve hot.

## LONDON BUNS.

One pound flour, one-fourth pound butter, one-fourth pound sugar, two teaspoonfuls baking powder, two or three eggs, two ounces candied peel chopped, grated rind of one-half lemon, about a teacupful of milk. Mix all dry ingredients together; beat egg, keeping back a small part to glaze buns; add eggs to mixture and sufficient milk to make a stiff paste. Divide in fifteen pieces, make up into balls, brush with egg, sprinkle with sugar. Bake twenty minutes in quick oven.

## FEATHER CAKE.

One pound flour, three-fourths pound sugar, two ounces lard, one teaspoonful baking powder, one teaspoonful carbonate soda, two teaspoonfuls cream tartar, one egg, one-half pint milk, juice and rind of one lemon. Mix all dry ingredients together; rub lard lightly in, strain lemon juice, egg and milk; mix well, turn into greased dripping tin. Bake in quick oven one and one-half hour.

## LEMON CHEESE CAKE.

Juice of two lemons, two eggs, beaten, two tablespoonfuls loaf sugar, butter size of a walnut. Put in a pan all together and put on fire until stiff.



---

## Miscellaneous.

---



### MUTTON OR LAMB BROTH.

Four pounds of lean mutton cut in small pieces, one gallon water, one-half teacupful rice. Boil the unsalted meat two hours slowly, soak the rice in enough warm water to cover it, then add to the soup, cook an hour longer. Beat an egg, and stir into a cup of milk, into which has been rubbed smoothly a tablespoonful of flour, mix a little of the scalding liquor with this, and pour into the soup, season with pepper, salt and parsley. C.

### CHICKEN SALAD.

One scant pint of chopped chicken, one gill grated bread-crumbs. Use French dressing. MRS. W. M. PULSIFER.

### APPLE SALAD.

Cut in small pieces four large, sweet apples and a bunch of celery. Cover with any good salad dressing made without oil.

FLORENCE DRUMMOND.

### SALAD DRESSING.

Yolks of six eggs beaten very light, three tablespoonfuls of sugar, one teaspoonful of mustard, one teaspoonful of salt. Rub well together one cup of vinegar, three-fourths cup of melted butter. Cook until thick. When cool take out what is required for the salad and thin with cream or milk. This will keep several weeks.

F. M. COLLAMORE.

### BROWN BREAD.

One pint sour milk, one teaspoonful soda, one-half cup molasses, one tablespoonful salt, two scant cups rye meal and one of Indian meal; steam five hours and dry off in the oven.

MRS. L. D. CARVER.



## CORN FRITTERS.

One dozen ears of corn grated, two eggs, half a pint of milk, one cup of flour, half a teaspoonful of salt, a little pepper; put butter into a frying pan; when hot drop the mixture by spoonfuls into the pan.

MISS WILSON.

## CORN MUFFINS.

Two cups corn meal, one cup flour, one pint sweet milk, or two cups, one egg, four tablespoonfuls brown sugar, two teaspoonfuls baking powder, or two of cream tartar and one of soda.

MRS. AUSTIN THOMAS.

## RAISIN PIE.

One pound of raisins, one quart hot water, grated rind of one lemon, one cupful sugar, three teaspoonfuls of flour, and one egg. Make with two crusts.

MRS. CARR.

## NICE TARTS.

One cup lard, one-half cup ice water, two tablespoonfuls sugar and the white of one egg beaten to a froth, flour to roll thin, salt to taste.

MRS. CARR.

## CHOCOLATE BLANC MANGE.

One-half box gelatine, one-half cup sugar, one quart milk, five tablespoonfuls sweet chocolate.

MRS. PARMENTER.

## CHOCOLATE CAKE.

One-half cup butter, one cup sugar, one half cup milk, two eggs, two cups flour, one teaspoonful soda. Grate one-half cake of chocolate; add one egg, one-half cup sugar, one-half cup milk. Melt together until it boils, then add to first mixture and bake.

F. M. COLLAMORE.


## BRANT ROCK CAKE.


One cup of butter, two cups of sugar, three cups flour, one-half cup of milk, one pound of raisins, seeded and chopped, two teaspoonfuls cream tartar, one teaspoonful soda, four eggs. Stir sugar and butter to a cream; add beaten eggs, milk, flour, raisins, etc., one teaspoonful lemon extract.

S. WEST.




## Nice Stationery

is a necessity rather than a luxury—not necessarily expensive, but neat and tasty. 

The Mail job office can furnish you with such stationery, and at prices that will be satisfactory. 

Give us a trial order.



## r the Ladies

A splendid lot of recipes in this afternoon teas, lunches, chafing etc., will doubtless become more than ever. If you want a neat a dainty menu printed for your self at The Mail office and we please you, both in the work The Mail office is well fitted ny kind of a job, having the work with and competent help k. This book is a fair sample e work, as are the Colby cata- l. catalogue, Coburn Clarion, Colby Echo, and a host of

. . . . .



Mail  
Publishing  
Company,

120 Main St.,  
Waterville, Me.



## COI

One dozen ears of corn g  
one cup of flour, half a tea  
butter into a frying pan;  
fuls into the pan.

## CO

Two cups corn meal, or  
two cups, one egg, four t  
spoonfuls baking powder,  
soda.

One pound of raisins, or  
lemon, one cupful sugar,  
egg. Make with two crust

## I

One cup lard, one-half c  
and the white of one egg  
salt to taste.

## CHOCOL.

One-half box gelatine, o  
tablespoonfuls sweet chocc

## CHC

One-half cup butter, or  
eggs, two cups flour, one t  
of chocolate; add one egg  
Melt together until it boi

## BRA

One cup of butter, two  
half cup of milk, one pou  
teaspoonfuls cream tartar  
sugar and butter to a  
raisins, etc., one teaspoon!

---

---

We are agents for the  
largest concern in New  
England that does en-  
graving, stamping and  
embossing . . . . .  
See our sample book .

---

---



---

---

We can furnish you a  
plate, engraved in any  
style, and 50 cards of  
proper size and quality,  
for \$1.25. Fifty cards  
from your own plate,  
75 cents . . . . .

---

---



---

## After the Ladies

---

READ the splendid lot of recipes in this book, afternoon teas, lunches, chafing dish parties, etc., will doubtless become more popular here than ever. If you want a neat invitation or a dainty menu printed for your next party call at The Mail office and we will try to please you, both in the work and price. The Mail office is well fitted for almost any kind of a job, having the material to work with and competent help to do the work. This book is a fair sample of Mail office work, as are the Colby catalogue, C. C. I. catalogue, Coburn Clarion, Oak Leaves, Colby Echo, and a host of smaller jobs . . . . .



## VELVET CAKE.

Two cups of sugar, two-thirds cup butter, one cup milk, three cups flour, five eggs, three scant teaspoonfuls Royal baking powder, one and one-half teaspoonfuls flavor. S. WEST.

## ITALIAN CREAM.

One-third box gelatine, one quart milk, one and one-fourth cups sugar, four eggs. "Swell the gelatine in cold milk;" scald the milk then add the gelatine, beaten yolks and sugar; cook until like custard, then take from the fire; beat whites of eggs to a stiff froth and add to the pudding while hot; add two teaspoonfuls lemon extract and pour into mould and cool. "Cook in farina kettle." S. WEST.

## FRUIT COOKIES.

One cup butter, one and one-half cups sugar, one cup chopped raisins, one-half cup milk, three eggs, one teaspoonful soda dissolved in milk; one teaspoonful all kinds of spices; stir stiff with flour and roll out. Bake in moderate oven. S. WEST.

## CHUTNEY.

One peck of green tomatoes, one cup of salt, six large green peppers, six onions, six lemons, one cup of horseradish. Chop each well and fine. Drain off the tomatoes after chopping; four large cups of sugar, two tablespoonfuls each of cloves, allspice and cinnamon. Cover the whole with three pints of vinegar and boil ten or fifteen minutes. F. M. COLLAMORE.

## CREAM NECTAR OR CREAM SODA.

Dissolve two ounces of tartaric acid in two quarts of water. Beat the whites of two eggs to a stiff froth, three pounds of sugar, mix as much as you can with the egg froth and dissolve the rest in the water. Mix all together and flavor with one-half ounce essence of checkerberry (or wintergreen) and one-half ounce of essence of sassafras. Bottle; to one-fourth glass of the soda add an equal amount of ice water; stir in one-third teaspoonful of bicarbonate of soda. H.

---

**RASPBERRY SHRUB.**

Four quarts of berries, pour over vinegar enough to just cover; let stand twenty-four hours. Drain off the liquid, squeeze out the juice, then measure the whole and add equal quantities of sugar. Put in a kettle and boil ten minutes. Bottle and keep in a cool place.

MRS. LORD.

**FRIED BEEF CAKES.**

Chop the meat very fine and mix it with one-third the quantity of mashed potatoes; season with pepper and salt, add some parsley, if you like, and mix the whole with the beaten yolk of an egg. Make this into cakes one-half an inch thick, dust them with flour and fry brown in beef drippings, lard or butter.

MRS. CHAS. B. DAVIS.

**MOLASSES CANDY.**

One and one-half cups sugar, one-half cup molasses, one-half cup water, one-half cup vinegar, small piece of butter. Boil till it hairs; cool and work till white.

MISS LOW.

**STUFFED DATES.**

Remove the stone from the date and fill with cream cheese or the meat from a peanut, then roll in powdered sugar.

MRS. ADDIE FOSTER.

---

**WEIGHTS AND MEASURES.**

Four teaspoonfuls of liquid equal one tablespoonful.

One pint of liquid equals one pound.

Two gills of liquid equal one cup or half pint.

Two round tablespoonfuls of flour equal one ounce.

Four cups of bread flour equal one quart, or one pound.

One cup of butter equals one-half pound.

One pint of butter equals one pound.

One tablespoonful of butter equals one ounce.

Butter size of an egg equals two ounces.

Ten eggs equal one pound.

Two cups granulated sugar one pound.

Two and one-half cups powdered sugar equal one pound.

## THINGS WORTH KNOWING.

Wet a narrow strip of cloth and bind it around an apple pie before baking and the juice will not escape.

Wash over the under-crust of a pie with the white of an egg, not beaten, to prevent its being soggy.

Boiling water poured over raisins makes them seed easily.

Measure flour *after* sifting.

Powdered sugar is better for cake than granulated.

Soda dissolved in water, with sand added, is excellent for cleaning tins. Rubbing them with newspaper will keep them bright.

Pies are improved by brushing over the top crust with milk before baking.

A dish of water in a hot oven will prevent food from burning.

Pie plates do not need greasing.

Allow a teaspoonful of soda, not large, to a cup of molasses.

Work, with worriment, becomes labor.

Cheerful work assists digestion.

Warm biscuits or rolls in a paper bag.

Anything boiling hot can be poured into glass jars if placed upon a wet cloth.

For convenience in cleaning lamp chimneys nothing is nicer than a small sponge attached to the end of a stick.

"Do noble deeds; not dream them all day long;  
And thus make life, death, and the vast forever  
One grand, sweet song!"

## ESTIMATES FOR COMPANY.

FOR ONE HUNDRED AND TWENTY-FIVE PERSONS.

Twelve quarts of salad.

One hundred and fifty patties.

Two hundred and twenty-five rolls.

Ten quarts of coffee.

Ten quarts of chocolate.

Four quarts of dressing are needed for twelve quarts of salad.

One quart of coffee makes six cups.

S. A. H.



## REMOVING STAINS.

The many accidents possible to the fabrics used in housekeeping make necessary a knowledge of elementary chemistry, if damage is to be repaired at once. Without this knowledge, the amount of loss from these accidents forms, in the course of the year, quite an item in the household accounts. The following directions for the removal of stains bear about the same relation to household chemistry as the most elementary lessons in "First Aid to the Injured" bear to trained nursing. All acids and strong alkalies tend to eat the fiber, so that much skill is required in using them. They must be used quickly and accurately to avoid bad results.

CHARACTER OF STAIN.	REAGENTS.	METHOD OF REMOVING.
Coffee, tea, chocolate.	Hot water (boiling).	Place bowl on table, spread stained part over it, pour boiling water on it from a height so as to strike the stain with force.
Fruit.	Boiling water.	Spread stained portion over bowl; pour boiling water on from a height, perhaps of eighteen inches or two feet.
Ink.	1. Milk. 2. Salts lemon. 3. Javelle water. 4. If moist, salt, meal, flour, sugar, then wash in cold water.	If stain is fresh, place stained portion in milk and allow to stand. If the milk becomes too much discolored, drain milk off and put on more. If stain is dry, and will not come out as above, use salts of lemon or Javelle water; pour on, allow to stand a few minutes, and wash thoroughly.
Mildew.	Lemon and sunshine.	Rub lemon on and set in direct sunlight.
Iron rust.	Salts lemon, Javelle water.	Rub with salts of lemon or Javelle water and wash thoroughly.
Grass.	Alcohol.	Soak stained portion in alcohol; rub.
Paint.	Vaseline and benzine	Rub with same material if wet; if dry, soak and soften with vaseline: rub with benzine.
Perspiration.	Soap solution and sunshine	Place in sunshine in soap solution. It is difficult to remove entirely, and requires patience.
Machine oil.	Cold water.	Rub from outside toward center, using great care not to spread.
Wax.	Absorbent paper and hot iron.	Place goods on absorbent paper and press it with a hot iron.
Blood.	Soap and warm water. Cold raw starch.	Wash in soap and <i>warm</i> water, not hot. Rub on wet and allow to dry.
Scorch.	Sun.	Expose to sun for a few hours.
Wine.	Salt and boiling water	Treat the same as fruit stains.
Wagon grease. Brass. }	Lard,	Rub on stain, then wash.

*Disinfecting.* Sometimes it is necessary to disinfect clothing before laundering. Extra precautions must be taken in case of laundry work, as serious consequences might result from carelessness. An ordinary and simple method of disinfecting is to plunge the clothes into boiling water and boil for half an hour. After this process most germs, if any were present, would be killed. Anthrax germs would have to be boiled a second time. For common use, where a solution is required, Hg Cl<sub>2</sub> tablets come already prepared. These simply need to be dissolved in water to make a solution of the required strength, i. e., 1 part to 2,000 parts.

Handkerchiefs which have been used for colds should be soaked in a disinfectant and washed separately before putting in with the rest of the clothing for boiling. A good disinfectant solution is salt water.

---

### DON'T FORGET.

An oven hot, a well greased pan,  
A clock that tells no lies,  
A set of weights or balances,  
A spoon, a scoop, a pinch of salt,  
Baking powder, eggs and spice.

## **FINALE.**

**Test your cooking by the spell,  
"All is well that endeth well."**

# INDEX.

---

	PAGES.
Soups.....	5
Fish.....	7
Meats.....	11
Salads.....	15
Bread.....	17
Breakfast and Tea.....	19
Hermits, Jumbles and Cookies.....	23
Doughnuts.....	31
Pies.....	33
Puddings.....	37
Cake.....	43
Frosting.....	63
Fancy Desserts.....	65
Pickles and Jellies.....	71
For the Chafing-Dish.....	77
Candies.....	83
From England.....	87
Miscellaneous.....	91

# CELERY

# THIN

The Latest and Best Food Biscuit.

---

HEALTHFUL and  
NUTRITIOUS

---

Ask your grocer for a sample and be convinced of the  
good qualities of this delicious biscuit.

Manufactured by

U. S. BAKERY,

465-487 Medford St., Charlestown, Mass.

NATIONAL BISCUIT CO.

